

Pils marynka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.5 kg (69.2%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 1 kg (15.4%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 25 g | 30 min | 9.1 % |
| Boil | Lubelski | 40 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 1.5 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 8 g | Boil | 15 min |

| | | | | |
|-------------|----------------|------|------|--------|
| Water Agent | Chlorek wapnia | 10 g | Mash | 60 min |
|-------------|----------------|------|------|--------|