

## Pils SH Marynka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **8.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.75 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PolishHops	8 g	60 min	7.4 %
Aroma (end of boil)	Marynka PolishHops	20 g	10 min	7.4 %
Aroma (end of boil)	Marynka PolishHops	20 g	5 min	7.4 %
Aroma (end of boil)	Marynka PolishHops	20 g	1 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Staro Prague Lager	Lager	Slant	200 ml	Wyeast