

# marcowy pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **6.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess LME - Pilsen Light	5 kg (85.2%)	78 %	4
Grain	Strzegom Bursztynowy	0.8 kg (13.6%)	70 %	49
Grain	Strzegom Karmel 30	0.07 kg (1.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pulawski	40 g	0 min	3.5 %
Boil	Puławski	30 g	15 min	3.5 %
Boil	Puławski	30 g	30 min	3.5 %
Boil	Marynka	25 g	60 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis