

## Pils Marynka 2.2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **7.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (52.6%)	80 %	4
Grain	Acid Malt	0.1 kg (1.3%)	58.7 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.9%)	75 %	30
Grain	Strzegom Monachijski typ I	1.5 kg (19.7%)	79 %	16
Grain	Strzegom Wiedeński	1.5 kg (19.7%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (2.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	25 g	30 min	10 %
Boil	Marynka	20 g	10 min	10 %
Boil	Marynka	70 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	125 ml	Fermentum Mobile