

Polski Pils Marynka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (90%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	10 %
Aroma (end of boil)	Marynka	50 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	12 g	Mash	60 min
Water Agent	Chlorek wapnia	3 g	Mash	60 min
Water Agent	Kwas Mlekowy	0 g	Mash	60 min

Fining	Whirflock	4 g	Boil	5 min
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Notes

- Kwas Mlekowy do korekty pH zacieru (5.2-5.2), Brzeczki nastawnej (5.1 przy wybiciu)
Whirflock na ostatek 5 min gotowania
Profil Wody (jasny, chmielowy): Ca-108.6/Mg-4/Na-4/Cl-44.1/SO4-197.9/HCO3-41
Fermentacja: Zadanie drożdży 30°C, fermentacja w 33°C
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