

# Lager marynka + lubelski

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Viking Munich Malt	1 kg (18.2%)	78 %	18
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	10 g	Gozdawa

## Notes

- Zasyp 50 stopni;

Filtracja 76 stopni;  
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