

# Lubelski lekki pils

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **39**
- SRM **5.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **72 C**, Time **80 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **80 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount          | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.2 kg (70.6%)  | 79 %  | 10  |
| Grain | Karmelowy Czerwony | 0.25 kg (14.7%) | 75 %  | 59  |
| Grain | Płatki owsiane     | 0.25 kg (14.7%) | 85 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 10 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g   | 10 min | 4 %        |
| Whirlpool           | Lublin (Lubelski) | 40 g   | 5 min  | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 11 g   | Fermentis Division of S.I.Lesaffre |