

# Pils Jedlicki Marynka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (88.5%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.4%)	75 %	30
Grain	Płatki pszeniczne	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.3 %
Boil	Marynka	25 g	15 min	7.3 %
Aroma (end of boil)	Marynka	40 g	1 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	Fermentis Division of S.I.Lesaffre