

# Weselny lager

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **4.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66 liter(s)**
- Total mash volume **88 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **66 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **82.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	15 kg (68.2%)	80 %	4
Grain	Strzegom Monachijski typ I	7 kg (31.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Boil	Lublin (Lubelski)	100 g	10 min	4 %
Boil	Magnat	50 g	10 min	11.2 %
Aroma (end of boil)	Lemon drop	100 g	0 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M36	Ale	Slant	600 ml	Dom