

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 |