

marcowy pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **6.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Briess LME - Pilsen Light | 5 kg (85.2%) | 78 % | 4 |
| Grain | Strzegom Bursztynowy | 0.8 kg (13.6%) | 70 % | 49 |
| Grain | Strzegom Karmel 30 | 0.07 kg (1.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Pulawski | 40 g | 0 min | 3.5 % |
| Boil | Puławski | 30 g | 15 min | 3.5 % |
| Boil | Puławski | 30 g | 30 min | 3.5 % |
| Boil | Marynka | 25 g | 60 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | Fermentis |