

# Lubelski Lager - Turysta z Lublina

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **5.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (75.2%)	82 %	4
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4
Grain	Acid Malt	0.15 kg (2.3%)	58.7 %	6
Grain	Carared	1 kg (15%)	75 %	39
Grain	Płatki owsiane	0.25 kg (3.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka browamator	30 g	60 min	7.9 %
Boil	Lubelski z działki	150 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min