

PILS SH Lubelski

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.75 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Marynka PolishHops | 17 g | 60 min | 7.4 % |
| Aroma (end of boil) | Lubelski PolishHops | 20 g | 10 min | 2.2 % |
| Aroma (end of boil) | Lubelski PolishHops | 20 g | 5 min | 2.2 % |
| Aroma (end of boil) | Lubelski PolishHops | 20 g | 1 min | 2.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|-------|--------|------------|
| Wyeast Staro Prague Lager | Lager | Slant | 200 ml | Wyeast |