

# Pils SH Marynka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.4 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 | 8 g    | 60 min | 7.4 %      |
| Aroma (end of boil) | Marynka PolishHops | 20 g   | 10 min | 7.4 %      |
| Aroma (end of boil) | Marynka PolishHops | 20 g   | 5 min  | 7.4 %      |
| Aroma (end of boil) | Marynka PolishHops | 20 g   | 1 min  | 7.4 %      |

## Yeasts

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