LUBELSKI PILS

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **4**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.4 kg *(88.9%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.55 kg *(11.1%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	44 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	11 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	15.4 g	Fermentis Division of S.I.Lesaffre

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.