

1st lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 15 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Aroma (end of boil) | Oktawia | 10 g | 10 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 10 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis |

Notes

- Burzliwa 7-8dni temp 11°
Cicha 14 dni temp 4°
Lagerowania 14 dni 1°
Mar 10, 2022, 9:26 AM