

# Brzostowa Lager

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- Gravity **12.9 BLG**
- ABV ---
- IBU **20**
- SRM **6.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (93%)	80 %	4
Grain	Weyermann - Caraamber	0.1 kg (1.6%)	75 %	65
Grain	Carared	0.1 kg (1.6%)	75 %	39
Grain	Fawcett - Crystal	0.25 kg (3.9%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	62 min	10 %
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	10 g	Fermentis Division of S.I.Lesaffre