

# Lager

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (92.6%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (7.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	8 g	55 min	5.2 %
Aroma (end of boil)	Tradition	10 g	0 min	5.5 %
Boil	Tradition	15 g	30 min	5.5 %