

# Lager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (90.9%)	81 %	4
Grain	Steinbach Karamel Pils	1 kg (9.1%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Whirlpool	Mosaic	50 g	5 min	10 %