

# Lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **5.2**
- Style **Standard American Lager**

## 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 **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (83.3%)	81 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	20 g	60 min	10 %
Mash	Lublin (Lubelski)	35 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO Lager	Lager	Dry	11 g	Browin