

# Lager

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **3.7**
- Style **Premium 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 **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Stód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Lager | Dry  | 20 g   | Fermentis  |