

# Lager

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **10**
- SRM **3**
- Style **Lite 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Lager malt	4 kg (100%)	--- %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	2.7 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Dry	11.5 g	---