

# Lager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **6**
- SRM **4.6**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Lager	Dry	20 g	---