

# Lager apo

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **5.8**
- 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 **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (5.3%)	75 %	30
Grain	Rahr - Red Wheat Malt	0.1 kg (1.8%)	85 %	89
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Sybilla	20 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S23	Lager	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	2.5 g	Boil	15 min