

Lager próba 1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **5.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	10 g	Gozdawa