

Lager test

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM ---
- Style **Standard 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy niechmielony JASNY	3.4 kg (100%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Dry Hop	Saaz (Czech Republic)	70 g	14 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale