

## Lager vol 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.6**
- 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	80 min	10 %
Aroma (end of boil)	Bravo	25 g	15 min	15.5 %
Whirlpool	Saaz (Czech Republic)	50 g	5 min	4.5 %
Dry Hop	Citra	50 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us-05	Ale	Dry	11 g	---