

# Lagg

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **2.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Pilsen Light	3 kg (89.6%)	95 %	4
Grain	Strzegom Wiedeński	0.35 kg (10.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	20 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis