

# Lagun

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **19.7**
- Style **Brown Porter**

## 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt           | 4 kg (69.6%)   | 80 %   | 5   |
| Grain | Brown Malt (British Chocolate) | 1 kg (17.4%)   | 70 %   | 128 |
| Grain | Special B Malt                 | 0.5 kg (8.7%)  | 65.2 % | 315 |
| Grain | Žytni                          | 0.25 kg (4.3%) | 85 %   | 8   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 11 %       |