

## Iekki lager

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **16**
- SRM **3**

### 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (83.8%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (8.1%)	78 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (8.1%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	15 min	13.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	3 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	300 ml	Fermentum Mobile

### Notes

- napowietrzanie 2x  
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