

# PaleLager#1

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- Gravity **11.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (77.8%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4
Grain	Monachijski	0.5 kg (11.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Mosaic	10 g	15 min	10 %