

## PL-US Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **5.4**
- Style **California Common Beer**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (56.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.2%)	75 %	30
Grain	Viking Pale Ale malt	1.6 kg (26.7%)	80 %	5
Grain	Karmelowy Czerwony	0.25 kg (4.2%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	9.2 %
Boil	Chinook	10 g	60 min	8.6 %
Boil	Cascade	30 g	0 min	5.5 %
Boil	Chinook	20 g	0 min	8.6 %
Boil	Cascade PL	30 g	10 min	5.5 %
Boil	Chinook	30 g	10 min	8.6 %
Dry Hop	Chinook	30 g	7 day(s)	8.6 %
Dry Hop	Cascade	30 g	7 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	125 ml	Fermentum Mobile