

## summer lager

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.8**
- Style **Classic American Pilsner**

### 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzński           | 3.5 kg (89.7%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.3 kg (7.7%)  | 79 %  | 10  |
| Grain | Karmelowy Czerwony | 0.1 kg (2.6%)  | 75 %  | 59  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 20 g   | 60 min | 7 %        |
| Boil                | zombie  | 10 g   | 10 min | 9.8 %      |
| Aroma (end of boil) | zombie  | 20 g   | 3 min  | 9.8 %      |
| Aroma (end of boil) | Ekuanot | 20 g   | 3 min  | 14 %       |

### Yeasts

| Name      | Type  | Form | Amount | Laboratory |
|-----------|-------|------|--------|------------|
| novalager | Lager | Dry  | 11 g   | ---        |