

## Versa lager 4

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pale Ale/Pils crisp	0.6 kg (10%)	83 %	5
Grain	Viking Wheat Malt	0.3 kg (5%)	83 %	5
Grain	Strzegom Karmel 30	0.1 kg (1.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sybilla	70 g	15 min	7.2 %
Whirlpool	Sybilla	33 g	15 min	7.2 %
Boil	Sybilla	5 g	60 min	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Versa lager	Lager	Slant	250 ml	Mangrove jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	5 g	Boil	5 min