

Versa lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (90.9%) | 81 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (9.1%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 9 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 36 g | 15 min | 2.98 % |
| Whirlpool | Saaz (Czech Republic) | 50 g | 20 min | 2.98 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|-----------------|
| Versa lager | Lager | Dry | 10 g | Mangrove Jacs's |

Extras

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