# Laggg

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **3.5**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | pilzeński | 5 kg *(83.3%)* | --- % | 4 |
| Grain | Płatki owsiane | 0.5 kg *(8.3%)* | --- % | --- |
| Grain | płatki jęczmienne | 0.5 kg *(8.3%)* | --- % | --- |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | SZYSZKA | 100 g | 60 min | 5 % |
| Aroma (end of boil) | SZYSZKA | 50 g | 10 min | 5 % |
| Whirlpool | SZYSZKA | 50 g | 15 min | 5 % |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.