

# INDIA PALE LAGER

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (56.3%)	81 %	4
Grain	Pszeniczny	1 kg (28.2%)	85 %	4
Grain	Carahell	0.25 kg (7%)	77 %	26
Grain	Barley, Flaked	0.3 kg (8.5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	30 min	11 %
Whirlpool	Cascade PL	100 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis