

## 02. "Dark Lager" - American Lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM ---
- Style **Dark American Lager**

### 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)**

### Fermentables

| Type           | Name                          | Amount        | Yield | EBC |
|----------------|-------------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt<br>słodowy jasny | 3.4 kg (100%) | 80 %  | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 10 g   | 60 min | 12 %       |
| Boil    | Simcoe  | 10 g   | 60 min | 13.2 %     |
| Boil    | Chinook | 10 g   | 60 min | 13 %       |

### Yeasts

| Name                        | Type  | Form   | Amount | Laboratory |
|-----------------------------|-------|--------|--------|------------|
| WLP830 - German Lager Yeast | Lager | Liquid | 30 ml  | White Labs |

### Notes

- uwarzone 21-11-2015r.  
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