American Lager

- Gravity **10.9 BLG**
- ABV **---**
- IBU **19**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.35 kg *(87%)*	81 %	4
Grain	Karamel Pils Steinbach	0.5 kg *(13%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	1 min	4 %
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
brewferm	Lager	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Other	ryż	500 g	Mash	45 min