Lager karmelowy

- Gravity **11 BLG**
- ABV **---**
- IBU **59**
- SRM **5.1**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg *(72.7%)*	80 %	4
Grain	Karmelowy Jasny 30EBC	1 kg *(9.1%)*	75 %	30
Grain	Strzegom Monachijski typ I	2 kg *(18.2%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %
Aroma (end of boil)	Sladek	20 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis

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