Fake Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.7**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	7.5 g	60 min	9 %
Aroma (end of boil)	Oktawia	5 g	10 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

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