

# Lager Karpiński

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.1**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

| Type           | Name                     | Amount        | Yield | EBC |
|----------------|--------------------------|---------------|-------|-----|
| Liquid Extract | Karmelowy Jasny<br>30EBC | 3.4 kg (100%) | 81 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 20 g   | 60 min | 11 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 0 min  | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |