

# Jasny Lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **12.2**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

| Type           | Name                          | Amount        | Yield | EBC |
|----------------|-------------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt<br>słodowy jasny | 3.4 kg (100%) | 80 %  | 45  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Oktawia           | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 3 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min  | 3 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | Fermentis  |