

#16 Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.9**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (85.7%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (14.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Aroma (end of boil)	lunga	20 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	700 ml	-

Notes

- Zadanie starteru 01.05.2021r 11:30
May 2, 2021, 1:12 PM