

# lagerek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%)  | 70 %  | 4   |
| Grain | cookie strzegom     | 0.5 kg (9.1%) | 70 %  | 50  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | junga | 5 g    | 60 min | 11 %       |
| Boil                | junga | 15 g   | 30 min | 11 %       |
| Aroma (end of boil) | junga | 30 g   | 0 min  | 11 %       |

## Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| w34/70 | Ale  | Dry  | 23 g   | saflager   |

## Notes

- do 30 litrów wody wrzuciłem 5,5 kg słodów. Zacieranie ponad godzinę w 65 stopniach. Wyrzew do 72 stopni i wyjęcie worka ze słodami. Gotowanie 70 minut. Wyszły 22 litry 12,2 brixu.

Warka rozlana na 2 10cio litrowe. Jedna 10 z szyszką saaz na zimno, około 60 gramów.

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