

lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **4.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (35.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1.1 kg (39%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.22 kg (7.8%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (17.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Izabella | 30 g | 45 min | 5.1 % |
| Boil | własny | 30 g | 5 min | 2.6 % |
| Whirlpool | własny | 70 g | 10 min | 2.6 % |
| Boil | Izabella | 10 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry | 13 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|--------|
| Water Agent | kwask mlekowy | 2 g | Boil | 60 min |
| Other | odżywka dla drożdży | 2 g | Boil | 5 min |