

## singleHop German Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **3.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

### Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer tradition	40 g	60 min	7.1 %
Boil	hallertauer tradition	35 g	10 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	20 g	Mangrove Jack's