

## #10 Lager Nowofalowy

- Gravity **12.6 BLG**
- ABV ---
- IBU **41**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	10 g	60 min	9.5 %
Boil	Nelson Sauvin	10 g	60 min	11 %
Boil	Rakau (NZ)	10 g	20 min	9.5 %
Boil	Nelson Sauvin	10 g	20 min	11 %
Boil	Rakau (NZ)	10 g	1 min	9.5 %
Boil	Nelson Sauvin	10 g	1 min	11 %
Dry Hop	Rakau (NZ)	20 g	10 day(s)	9.5 %
Dry Hop	Nelson Sauvin	20 g	10 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis