

bsk lager

- Gravity **18 BLG**
- ABV ---
- IBU **51**
- SRM **15.3**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | 3 kg (50%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (16.7%) | 79 % | 16 |
| Grain | Żytni | 0.5 kg (8.3%) | 81 % | 8 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (8.3%) | 75 % | 150 |
| Grain | orkiszowy | 1 kg (16.7%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Magnat | 10 g | 50 min | 11.2 % |
| Boil | Magnat | 20 g | 30 min | 11.2 % |
| Boil | Huell Melon | 20 g | 20 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|--------|--------|------------|
| Wyeast 2308 munich lager | Lager | Liquid | 125 ml | wyest |