

# Dark Lager

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **19.8**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (61.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (12.3%)	79 %	10
Grain	Strzegom Karmel 150	0.6 kg (7.4%)	75 %	---
Grain	Strzegom Czekoladowy 1200	0.3 kg (3.7%)	68 %	1202
Grain	Caramel/Crystal Malt - 10L	0.2 kg (2.5%)	75 %	20
Grain	Żytni	1 kg (12.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	jęczmień palony	300 g	Mash	5 min