

# Lager

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **16.6**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **1 %**
- Size with trub loss **8.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **8.3 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | 80 %  | 50  |

## Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 60 min   | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 20 min   | 4.5 %      |
| Dry Hop | Saaz (Czech Republic) | 10 g   | 5 day(s) | 4.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | Fermentis Division of S.I.Lesaffre |