

# Lager

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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	CaraBody Viking Malt	2 kg (33.3%)	78 %	8
Grain	Pilzneński	4 kg (66.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	35 g	60 min	10.9 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %