

# Lager

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **8.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.08 kg (100%) | 81 %  | 26  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Puławski          | 30 g   | 60 min | 8.9 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min  | 4.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | Fermentis  |