

Lager

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 10 kg (89.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (8.9%) | 78 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (1.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 65 g | 60 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 1 min | 4 % |
| Aroma (end of boil) | Oktawia | 100 g | 1 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W35/70 | Lager | Slant | 500 ml | --- |