

# lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **4.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (35.5%)	81 %	4
Grain	Pszeniczny	1.1 kg (39%)	81 %	4
Grain	Weyermann - Carapils	0.22 kg (7.8%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (17.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	45 min	5.1 %
Boil	własny	30 g	5 min	2.6 %
Whirlpool	własny	70 g	10 min	2.6 %
Boil	Izabella	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Dry	13 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	2 g	Boil	60 min
Other	odżywka dla drożdży	2 g	Boil	5 min