

lager w

- Gravity **13.1 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (57.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.3 kg (21.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.4%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | sybilla | 40 g | 60 min | 6 % |
| Boil | Lubelski PL-a | 25 g | 10 min | 4 % |
| Boil | Lubelski PL-a | 20 g | 4 min | 4 % |