

# lager

- Gravity **12.2 BLG**
- ABV ---
- IBU **45**
- SRM **6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10
Grain	Rice, Flaked	0.2 kg (5.7%)	70 %	2
Grain	Strzegom Monachijski typ II	0.3 kg (8.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	40 min	15.5 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Boil	Magnum	5 g	40 min	13.5 %
Boil	Tradition	10 g	40 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	4 g	Fermentis