

Lagerek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **100C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain | Caramunich® typ I | 0.5 kg (11.4%) | 73 % | 80 |
| Grain | Carahell | 0.5 kg (11.4%) | 77 % | 26 |
| Grain | Weyermann - Carared | 0.5 kg (11.4%) | 75 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (11.4%) | 81 % | 53 |
| Liquid Extract | WES ekstrakt słodowy jasny | 2.4 kg (54.5%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 50 g | 40 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |