

# Lagerek

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (60%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (40%) | 79 %  | 16  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |
| Aroma (end of boil) | Cascade PL        | 30 g   | 5 min  | 5.2 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Suche      |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 0.5 g  | Boil    | 15 min |