

## Lagerek #94

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **4.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	90 min	10 %
Aroma (end of boil)	Barbe Rouge	60 g	10 min	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Uwodnione