

# Versa lager

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9 %
Aroma (end of boil)	Saaz (Czech Republic)	36 g	15 min	2.98 %
Whirlpool	Saaz (Czech Republic)	50 g	20 min	2.98 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Versa lager	Lager	Dry	10 g	Mangrove Jacs's

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	5 g	Boil	5 min