

02. "Dark Lager" - American Lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM ---
- Style **Dark American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Chinook | 10 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|--------|--------|------------|
| WLP830 - German Lager Yeast | Lager | Liquid | 30 ml | White Labs |

Notes

- uwarzone 21-11-2015r.
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