

## #18 Lutra Fake Lager v2

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.4**
- Style **Premium American Lager**

### 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 **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	lunga	30 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutara	Ale	Slant	200 ml	Frydek