

## 2w1 baza

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (68.8%)	82 %	4
Grain	Viking Vienna Malt	2.5 kg (31.3%)	79 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Citra	70 g	3 min	12 %
Aroma (end of boil)	Cascade	20 g	3 min	6 %
Aroma (end of boil)	Chinook	20 g	3 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
skare kveik	Champagne	Slant	50 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórki słodkiej pomarańczy	25 g	Boil	15 min
Spice	Skórki gorzkiej pomarańczy	20 g	Boil	15 min