

## #71 "lagerowe" otwarcie sezonu

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **40**
- SRM **3.5**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	15.5 %
Boil	Mosaic	13.5 g	15 min	10 %
Boil	Simcoe	13.3 g	15 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11 g	---

### Notes

- Blg 11.  
25 L  
Tabletka wirflock na klarowanie.  
*Oct 14, 2022, 10:39 PM*
- Data warzenia: 13.10.2022.  
Zacieranie 35 minut  
Gotowanie 40 minut  
*Oct 16, 2022, 6:09 PM*
- Zlane 4.11.2022 na cichą.  
*Nov 4, 2022, 11:27 PM*