

## #72 Single hop european lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.2**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **49 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **59.2 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **70 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	30 min	8.3 %
Boil	Zula	50 g	10 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale w34/70	Lager	Liquid	2200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Tabletki wirflock	2 g	Boil	10 min

### Notes

- Warzenie danie: 28.12.2022  
Woda do zacierania 54L (34cm)  
Do "wysładzania" 4L  
Finalnie wyszło 49L (w tym 2L starter)  
Dec 29, 2022, 12:34 AM