

## #82 Lager na luzie

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **4.4**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **64 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (85.7%)	80 %	5
Grain	Viking Pilsner malt	2 kg (14.3%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wz4070	Lager	Slant	500 ml	---

### Notes

- Blg przed gotowaniem 15.  
Blg po 14  
Nov 23, 2024, 11:35 AM