

bsk lager

- Gravity **18 BLG**
- ABV ---
- IBU **51**
- SRM **15.3**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Monachijski	1 kg (16.7%)	79 %	16
Grain	Żytni	0.5 kg (8.3%)	81 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (8.3%)	75 %	150
Grain	orkiszowy	1 kg (16.7%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Magnat	10 g	50 min	11.2 %
Boil	Magnat	20 g	30 min	11.2 %
Boil	Huell Melon	20 g	20 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 munich lager	Lager	Liquid	125 ml	wyest