

Chmielowy lager

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **127**
- SRM ---
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wiedeński	5 kg (100%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Aroma (end of boil)	Marynka	50 g	15 min	10 %
Aroma (end of boil)	Styrian Dragon	30 g	15 min	7.2 %
Aroma (end of boil)	Citra	30 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle S-33	Lager	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	400 g	Mash	---