

# INDIA PALE LAGER

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.2**
- Style **Bohemian Pilsener**

## 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 **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 2 kg (56.3%)  | 81 %  | 4   |
| Grain | Pszeniczny     | 1 kg (28.2%)  | 85 %  | 4   |
| Grain | Carahell       | 0.25 kg (7%)  | 77 %  | 26  |
| Grain | Barley, Flaked | 0.3 kg (8.5%) | 70 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Iunga      | 20 g   | 30 min | 11 %       |
| Whirlpool | Cascade PL | 100 g  | 0 min  | 5.2 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | Fermentis  |