

## L4G3R

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **5.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (78.9%)	81 %	4
Grain	Monachijski	1.2 kg (21.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	10 min	4 %