

# Lager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2.5 kg (92.6%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (7.4%)  | 78 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Tradition | 8 g    | 55 min | 5.2 %      |
| Aroma (end of boil) | Tradition | 10 g   | 0 min  | 5.5 %      |
| Boil                | Tradition | 15 g   | 30 min | 5.5 %      |