

# Lager

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (89.3%)	81 %	4
Grain	Weyermann - Carapils	1 kg (8.9%)	78 %	4
Grain	Strzegom Karmel 150	0.2 kg (1.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	65 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	1 min	4 %
Aroma (end of boil)	Oktawia	100 g	1 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W35/70	Lager	Slant	500 ml	---