

# lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **4.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 1 kg (35.5%)   | 81 %  | 4   |
| Grain | Pszeniczny                 | 1.1 kg (39%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils       | 0.22 kg (7.8%) | 78 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (17.7%) | 79 %  | 16  |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Izabella | 30 g   | 45 min | 5.1 %      |
| Boil      | własny   | 30 g   | 5 min  | 2.6 %      |
| Whirlpool | własny   | 70 g   | 10 min | 2.6 %      |
| Boil      | Izabella | 10 g   | 10 min | 5.1 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry  | 13 g   | fermentis  |

## Extras

| Type        | Name                | Amount | Use for | Time   |
|-------------|---------------------|--------|---------|--------|
| Water Agent | kwask mlekowy       | 2 g    | Boil    | 60 min |
| Other       | odżywka dla drożdży | 2 g    | Boil    | 5 min  |