

Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **6**
- SRM **4.6**
- Style **Standard 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (100%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Lager	Dry	20 g	---