

## lager w

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- Gravity **13.1 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (57.4%)	80 %	4
Grain	Strzegom Wiedeński	1.3 kg (21.3%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	40 g	60 min	6 %
Boil	Lubelski PL-a	25 g	10 min	4 %
Boil	Lubelski PL-a	20 g	4 min	4 %