

# Lagerback

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	3.2 kg (82.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (12.8%)	79 %	16
Grain	Acid Malt	0.1 kg (2.6%)	58.7 %	6
Grain	Caramalt Fawcett	0.1 kg (2.6%)	77 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum szyszka	20 g	50 min	11.5 %
Aroma (end of boil)	Magnum szyszka	20 g	5 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar lagery	Lager	Dry	11 g	Lallemand