

# Lagerek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **100C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramunich® typ I	0.5 kg (11.4%)	73 %	80
Grain	Carahell	0.5 kg (11.4%)	77 %	26
Grain	Weyermann - Carared	0.5 kg (11.4%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (11.4%)	81 %	53
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (54.5%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	40 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre