

## Lagerek #95

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **74C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	90 min	11.2 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	#94