

lagerek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | 70 % | 4 |
| Grain | cookie strzegom | 0.5 kg (9.1%) | 70 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | junga | 5 g | 60 min | 11 % |
| Boil | junga | 15 g | 30 min | 11 % |
| Aroma (end of boil) | junga | 30 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| w34/70 | Ale | Dry | 23 g | saflager |

Notes

- do 30 litrów wody wrzuciłem 5,5 kg słodów. Zacieranie ponad godzinę w 65 stopniach. Wygrzew do 72 stopni i wyjęcie worka ze słodami. Gotowanie 70 minut. Wyszły 22 litry 12,2 brixu.

Warka rozlana na 2 10cio litrowe. Jedna 10 z szyszką saaz na zimno, około 60 gramów.
Feb 2, 2020, 3:50 PM