

# Laggg

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłżeński	5 kg (83.3%)	--- %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	--- %	---
Grain	płatki jęczmienne	0.5 kg (8.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	SZYSZKA	100 g	60 min	5 %
Aroma (end of boil)	SZYSZKA	50 g	10 min	5 %
Whirlpool	SZYSZKA	50 g	15 min	5 %