

Iekki lager

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **16**
- SRM **3**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.1 kg (83.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (8.1%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (8.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 15 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 3 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 300 ml | Fermentum Mobile |

Notes

- napowietrzanie 2x
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