

PaleLager#1

- Gravity **11.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.5 kg (77.8%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 % | 4 |
| Grain | Monachijski | 0.5 kg (11.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |