

Pierwszy lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **5**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (89.4%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (10.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |
| Boil | Premiant | 25 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 1 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 22 g | Lallemand |