

# Pizdner

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **3.9**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (55.6%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Opal	20 g	60 min	8.5 %
Aroma (end of boil)	Saphir	20 g	1 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	1000 ml	Mangrove Jack's

## Notes

- Rozpoczęcie fermentacji 01.03.2019  
Przelane na cichą 18.03.2019  
Zabutkowano 06.04.2019  
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