

# Strong Lager

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **7**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	5 kg (78.1%)	80 %	4
Grain	Caramunich® typ I	0.4 kg (6.3%)	73 %	80
Grain	Strzegom Monachijski typ I	1 kg (15.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	50 min	2.95 %
Boil	Saaz (Czech Republic)	40 g	20 min	2.95 %
Boil	Premiant	50 g	10 min	9.26 %