

## stronk lager

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **62**
- SRM **6.1**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.5 liter(s)**
- Total mash volume **66 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (60.6%)	81 %	4
Grain	Strzegom Wiedeński	5 kg (30.3%)	79 %	10
Grain	Strzegom Karmel 30	1 kg (6.1%)	75 %	30
Grain	zakwaszający	0.5 kg (3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	25 min	15.5 %
Aroma (end of boil)	Amarillo	100 g	5 min	9.5 %
Whirlpool	Amarillo	100 g	0 min	9.5 %
Aroma (end of boil)	Cascade	28.3 g	5 min	6 %
Aroma (end of boil)	Centennial	28.3 g	5 min	10.5 %
Aroma (end of boil)	Chinook	28.3 g	5 min	13 %