

## Versa lager 2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **5.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale/Pils crisp	5 kg (87.7%)	83 %	5
Grain	Viking Wheat Malt	0.5 kg (8.8%)	83 %	5
Grain	Red Ale Viking Malt	0.2 kg (3.5%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	7.2 %
Aroma (end of boil)	Sybilla	25 g	15 min	7.2 %
Whirlpool	Sybilla	50 g	20 min	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Versa lager	Lager	Slant	250 ml	Mangrove jack's

### Extras

Type	Name	Amount	Use for	Time
Finning	Whirlflock	5 g	Boil	5 min