

Versa lager 4

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.4**
- Style **Bohemian Pilsener**

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 **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Pale Ale/Pils crisp | 0.6 kg (10%) | 83 % | 5 |
| Grain | Viking Wheat Malt | 0.3 kg (5%) | 83 % | 5 |
| Grain | Strzegom Karmel 30 | 0.1 kg (1.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Sybilla | 70 g | 15 min | 7.2 % |
| Whirlpool | Sybilla | 33 g | 15 min | 7.2 % |
| Boil | Sybilla | 5 g | 60 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 |
|--------|------------|--------|---------|-------|
| Fining | Whirlflock | 5 g | Boil | 5 min |