

Yanosik

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **3.5**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.75 kg (78.9%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 1 kg (21.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Mash | Cascade | 145 g | 60 min | 6 % |
| Whirlpool | Cascade | 20 g | 10 min | 6 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 6 % |
| Mash | Centennial | 30 g | 60 min | 10.5 % |
| Whirlpool | Centennial | 30 g | 10 min | 10.5 % |
| Dry Hop | Centennial | 40 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 100 ml | Fermentis |