

# Zandka Lager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM ---
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	11.4 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Dry Hop	premiant	25 g	4 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre