

# Zły Lager

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **8.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	4 kg (80%)	81 %	26
Sugar	cukier biały	1 kg (20%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	20 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	50 g	---	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis