Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **3 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **50.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Lager Malteurop	8.5 kg *(89.5%)*	81 %	3
Grain	Strzegom Monachijski typ II	1 kg *(10.5%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Aroma (end of boil)	Magnum	35 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Lager	Dry	23 g	Fermentis