

# Lager

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 10 kg (89.3%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (8.9%)   | 78 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.2 kg (1.8%) | 75 %  | 150 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Iunga             | 65 g   | 60 min | 11 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g  | 1 min  | 4 %        |
| Aroma (end of boil) | Oktawia           | 100 g  | 1 min  | 7.1 %      |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W35/70 | Lager | Slant | 500 ml | ---        |