

#10 Lager Nowofalowy

- Gravity **12.6 BLG**
- ABV ---
- IBU **41**
- SRM **3.6**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (88.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|-----------|------------|
| Boil | Rakau (NZ) | 10 g | 60 min | 9.5 % |
| Boil | Nelson Sauvín | 10 g | 60 min | 11 % |
| Boil | Rakau (NZ) | 10 g | 20 min | 9.5 % |
| Boil | Nelson Sauvín | 10 g | 20 min | 11 % |
| Boil | Rakau (NZ) | 10 g | 1 min | 9.5 % |
| Boil | Nelson Sauvín | 10 g | 1 min | 11 % |
| Dry Hop | Rakau (NZ) | 20 g | 10 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvín | 20 g | 10 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |