

#16 Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.9**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilznieński | 3 kg (85.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (14.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 10 % |
| Aroma (end of boil) | lunga | 20 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 700 ml | - |

Notes

- Zadanie starteru 01.05.2021r 11:30
May 2, 2021, 1:12 PM