

# Columbus Lager

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- Gravity **11.4 BLG**
- ABV ---
- IBU **37**
- SRM **4**
- Style **Classic American Pilsner**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (97.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (2.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	19 g	60 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	30 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa w35	Lager	Dry	11.5 g	Gozdawa