

## LAGER #7

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.4**
- Style **Dortmunder Export**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **416.5 liter(s)**
- Total mash volume **535.5 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 117 kg (98.3%) | 80.5 % | 3.5 |
| Grain | CaraHell                 | 2 kg (1.7%)    | 74 %   | 25  |

### Hops

| Use for   | Name                 | Amount | Time   | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil      | Magnat               | 280 g  | 60 min | 15.6 %     |
| Whirlpool | Hellertau Blanc      | 1000 g | 15 min | 8.4 %      |
| Whirlpool | Hallertau Mittelfruh | 1000 g | 15 min | 3.1 %      |

### Yeasts

| Name                        | Type  | Form  | Amount   | Laboratory |
|-----------------------------|-------|-------|----------|------------|
| WLP830 - German Lager Yeast | Lager | Slant | 10000 ml | White Labs |

### Notes

- Wzbogacić wodę o minerały do docelowego profilu z Dortmundu. Policzyć gips i chlorki.  
*Mar 8, 2023, 9:15 AM*