

Lager Amerykańskie chemiele

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5.5**
- Style **Premium American Lager**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 4 kg (80%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Liberty | 50 g | 60 min | 4.5 % |
| Aroma (end of boil) | Mosaic | 50 g | 5 min | 10 % |