

## Lager B

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **12**
- 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 **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	3.4 kg (94.4%)	80 %	40
Sugar	Corn Sugar (Dextrose)	0.2 kg (5.6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	10 g	1 min	5.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Aroma (end of boil)	Styrian Dragon	10 g	1 min	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Lager Y497	Lager	Slant	350 ml	AB Mauri