

Lager Bear

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **10**
- SRM **3.8**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **55.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (76.9%)	80.5 %	3
Grain	Oats, Flaked	1 kg (7.7%)	80 %	2
Grain	Briess - Wheat Malt, White	2 kg (15.4%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	40 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	2000 ml	---