

# Lager jasny

- Gravity **13.1 BLG**
- ABV ---
- IBU **32**
- SRM **4.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (6.7%)	79 %	16
Grain	Zakwaszający	0.1 kg (1.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	3.05 %
Boil	Saaz (Czech Republic)	25 g	30 min	3.05 %
Boil	Saaz (Czech Republic)	25 g	0 min	3.05 %
Boil	Magnum	10 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 31	Lager	Liquid	200 ml	Fm