

# lager jeczmienny

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **12.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale zero	5 kg (60.2%)	--- %	6
Grain	Cookie viking malt	2.3 kg (27.7%)	76 %	50
Grain	Viking Melanoidynowy	1 kg (12%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	20 min	15 %
Boil	Huell Melon	25 g	7 min	7.5 %
Dry Hop	Hallertau Spalt Select	40 g	10 day(s)	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand diamond lager yest	Lager	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	erytyrol	100 g	Boil	3 min