

lager-kowalski_v2

- Gravity **14 BLG**
- ABV ---
- IBU **84**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.7 liter(s)**
- Total mash volume **55.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | 5 Barke Pilzneński | 5 kg (36%) | 81 % | 3 |
| Grain | 1 Weyermann - Carapils | 0.5 kg (3.6%) | 78 % | 4 |
| Grain | 2 Orkiszowy Weyermann - Spelt Malt | 2 kg (14.4%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.7 kg (5%) | 85 % | 3 |
| Grain | 2 Barke Monachijski | 4 kg (28.8%) | 80 % | 20 |
| Grain | 5 Barke Pilzneński | 0.7 kg (5%) | 81 % | 3 |
| Grain | 3 Płatki pszeniczne | 1 kg (7.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Herkules | 100 g | 30 min | 20 % |
| Aroma (end of boil) | Oktawia | 100 g | 10 min | 7.8 % |
| Aroma (end of boil) | Cascade | 100 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|---------|------------|
| Saflager W 34/70 | Lager | Slant | 1000 ml | Fermentis |