

# Lager pszenica

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **4.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **96 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (12.5%)	80 %	5
Grain	Pszeniczny	6 kg (25%)	85 %	5
Grain	Pilznieński	15 kg (62.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	30 min	7.9 %
Boil	Marynka	60 g	20 min	7.9 %
Boil	Enigma (AUS)	50 g	10 min	18.1 %

## Notes

- 55L na wystadzanie + 5L na zalanie,  
50L na zacieranie (z srodem 75l)

wyszło 85-90L brzeczki (zamiast 110L )  
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