

# Lageros

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **10 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **55.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	9 kg (75%)	81 %	4
Grain	Crisp extra pale	3 kg (25%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	1 min	8 %
Boil	Marynka	50 g	60 min	8 %
Boil	Marynka	50 g	80 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Pilsen Lager 2007	Lager	Liquid	125 ml	Wyeast Labs
Wyeast - Bohemian Lager 2124	Lager	Liquid	125 ml	Wyeast Labs

## Notes

- 2X FERMENTOR 21L  
14BLG  
*Feb 6, 2021, 6:44 PM*