

# Pierwszy lager

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **5**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (89.4%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (10.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %
Boil	Premiant	25 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	1 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	22 g	Lallemand