

## Piwo lager ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński viking malt 3,2-4,5 EBC Weyermann	5 kg (83.3%)	80 %	4
Grain	słód monachijski	1 kg (16.7%)	80 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	20 g	60 min	4.3 %
First Wort	Izabella	20 g	60 min	5.2 %
Boil	Marynka	25 g	30 min	7.9 %
Aroma (end of boil)	Sybilla	30 g	10 min	7 %
Aroma (end of boil)	Izabella	15 g	10 min	5.2 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4.3 %
Whirlpool	Sybilla	20 g	5 min	7 %
Whirlpool	Izabella	15 g	5 min	5.2 %
Whirlpool	Lublin (Lubelski)	15 g	5 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM 704 Lutra kveik	Ale	Liquid	1000 ml	---