

## Prosty lagerek do chłania

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5.7 kg (95%) | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (5%)  | 78 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Magnum   | 10 g   | 60 min | 14 %       |
| Boil                | Puławski | 20 g   | 20 min | 4.3 %      |
| Aroma (end of boil) | Puławski | 20 g   | 10 min | 4.3 %      |
| Whirlpool           | Puławski | 60 g   | 10 min | 4.3 %      |