

# RYE LAGER

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (52.6%)	81 %	5
Grain	Žytni	2 kg (35.1%)	85 %	8
Grain	Weyermann - Carahell	0.5 kg (8.8%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (3.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %
Boil	Hallertau Spalt Select	50 g	0 min	3.4 %