

## summer lager

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.8**
- Style **Classic American Pilsner**

### 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (89.7%)	81 %	4
Grain	Strzegom Wiedeński	0.3 kg (7.7%)	79 %	10
Grain	Karmelowy Czerwony	0.1 kg (2.6%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7 %
Boil	zombie	10 g	10 min	9.8 %
Aroma (end of boil)	zombie	20 g	3 min	9.8 %
Aroma (end of boil)	Ekuanot	20 g	3 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Lager	Dry	11 g	---