

Test lagów

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Słód Wędzony CM | 2 kg (55.6%) | 80 % | 5 |
| Grain | Słód Wędzony weyerman | 1.5 kg (41.7%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.1 kg (2.8%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |
| Boil | Hallertau Tradition | 20 g | 15 min | 5 % |
| Boil | Hallertau Tradition | 20 g | 3 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 220 ml | Safale |