

## Versa lager 3

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **5.4**
- Style **Bohemian Pilsener**

### 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84%)	80 %	5
Grain	Pale Ale/Pils crisp	0.4 kg (6.7%)	83 %	5
Grain	Viking Wheat Malt	0.25 kg (4.2%)	83 %	5
Grain	Cookie Viking Malt	0.3 kg (5%)	72 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9 %
Aroma (end of boil)	Saaz (Czech Republic)	70 g	15 min	2.98 %
Whirlpool	Saaz (Czech Republic)	30 g	20 min	2.98 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Versa lager	Lager	Slant	250 ml	Mangrove jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	5 g	Boil	5 min