

Yanosik

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **3.5**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (78.9%)	80 %	5
Grain	Weyermann - Carapils	1 kg (21.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	145 g	60 min	6 %
Whirlpool	Cascade	20 g	10 min	6 %
Dry Hop	Cascade	20 g	2 day(s)	6 %
Mash	Centennial	30 g	60 min	10.5 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	100 ml	Fermentis