

1st lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.7**
- Style **German Pilsner (Pils)**

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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	15 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Oktawia	10 g	10 min	7.1 %
Aroma (end of boil)	Oktawia	10 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis

Notes

- Burzliwa 7-8dni temp 11°
Cicha 14 dni temp 4°
Lagerowania 14 dni 1°
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