

## American Lager

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **3.8**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (78.3%)	80 %	4
Grain	Rye, Flaked	1.5 kg (13%)	78.3 %	4
Grain	Strzegom Karmel 30	0.4 kg (3.5%)	75 %	30
Grain	Strzegom Wiedeński	0.4 kg (3.5%)	79 %	10
Grain	Acid Malt	0.2 kg (1.7%)	58.7 %	6