

# Coopers Lager

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- Gravity **11.4 BLG**
- ABV ---
- IBU ---
- SRM **3.4**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers Lager	1.7 kg (50%)	85 %	9
Sugar	Gozdawa Super Jasny	1.7 kg (50%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
coopers	Ale	Dry	7 g	---

## Notes

- Temperatura zadania drożdży: 24,5 C  
Temperatura otoczenia: 24 C  
Drożdże 7g Coopers  
Data nastawu: 2016-10-13 22:00  
Ilość brzezki 22,5 L  
BLG początkowe 11,5  
Oct 14, 2016, 9:53 AM