

# Dojczfolk Lager

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **5.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (82.2%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16
Grain	Caramunich® typ I	0.2 kg (4.4%)	73 %	80
Grain	Acid Malt	0.1 kg (2.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Boil	Marynka	20 g	10 min	10 %