

# Hoppy Lager

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **5.1**
- Style **Standard American Lager**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg (18.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	14 %
Boil	Azacca	20 g	15 min	14 %
Aroma (end of boil)	Azacca	30 g	0 min	14 %
Dry Hop	Azacca	30 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Dry	11.5 g	SafAle