

Kasiowy lagerek na wzór Stargardzkiego

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **8**
- SRM **5.7**
- Style **Bohemian Pilsener**

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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (75%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.3 kg (5%) | 75 % | 30 |
| Grain | Melanoiden Malt | 0.2 kg (3.3%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | Premiant | 15 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|--------|--------|------------|
| WLP833 - German Bock Lager Yeast | Lager | Liquid | 150 ml | White Labs |