

Lager

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **5.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (30%)	79 %	16
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %