

# Lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **5.2**
- 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 **62 %**
- 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 | Pilzneński  | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Monachijski | 1 kg (16.7%) | 80 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash    | Marynka           | 20 g   | 60 min | 10 %       |
| Mash    | Lublin (Lubelski) | 35 g   | 15 min | 4 %        |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| BrewGO Lager | Lager | Dry  | 11 g   | Browin     |