

## Lager #5

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **5.4**
- Style **Classic Rauchbier**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **411.3 liter(s)**
- Total mash volume **528.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	50 kg (42.6%)	81 %	4
Grain	Strzegom Monachijski typ I	50 kg (42.6%)	79 %	16
Grain	Weyermann - Smoked Malt	12.5 kg (10.6%)	81 %	6
Grain	Weyermann - Carapils	5 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	300 g	60 min	12.7 %
Aroma (end of boil)	Styrian Wolf	800 g	10 min	8.8 %