

# Lager

- Gravity **12.1 BLG**
- ABV ---
- IBU **38**
- SRM **5.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (97.1%)	80.5 %	4
Grain	Acid Malt	0.1 kg (1.9%)	58.7 %	6
Grain	Crystal malt	0.05 kg (1%)	--- %	340

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	70 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M54 california lager	Lager	Dry	10 g	Mangrove jacks