

# Lager apo

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **5.8**
- Style **Premium 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 **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (87.7%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 30    | 0.3 kg (5.3%) | 75 %  | 30  |
| Grain | Rahr - Red Wheat Malt | 0.1 kg (1.8%) | 85 %  | 89  |
| Grain | Pszeniczny            | 0.3 kg (5.3%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 15 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Sybilla | 20 g   | 10 min | 3.5 %      |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S23  | Lager | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 2.5 g  | Boil    | 15 min |