

# Lager Slaciński 25

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

## Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | Briess DME - Pilsen Light | 4.13 kg (60.9%) | 95 %   | 4   |
| Grain | BESTMALZ - Best Minich    | 1.82 kg (26.8%) | 80.5 % | 16  |
| Grain | Pszeniczny                | 0.83 kg (12.2%) | 85 %   | 4   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Premiant            | 22.5 g | 90 min | 8 %        |
| Boil    | Premiant            | 22.5 g | 45 min | 8 %        |
| Boil    | Zatecki czerwieniak | 22.5 g | 15 min | 5 %        |

## Yeasts

| Name        | Type  | Form | Amount  | Laboratory |
|-------------|-------|------|---------|------------|
| Lager ms 35 | Lager | Dry  | 18.75 g | Lager      |