

Lager test

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM ---
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy niechmielony JASNY | 3.4 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|-----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 70 g | 14 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |