

Lagerback

- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **4.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński Soufflet | 3.1 kg (79.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (12.8%) | 79 % | 16 |
| Grain | Caramalt Fawcett | 0.2 kg (5.1%) | 77 % | 40 |
| Grain | Acid Malt | 0.1 kg (2.6%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Magnum szyszka | 20 g | 50 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Danstar lager | Lager | Dry | 11 g | Lallemand |