

# Lagerek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	90 min	10 %
Aroma (end of boil)	Barbe Rouge	60 g	10 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Uwodnione

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	15 min