

# Laser nr 1

---

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **2.9**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (85.7%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (14.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - glw 35	Lager	Dry	10 g	Gozdawa