

## Pale Lager V2.0

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **6.4**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **74.1 liter(s)**
- Total mash volume **98.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malt Pilsen	20 kg (81%)	--- %	5.1
Grain	Caramel/Crystal Malt - 40L	0.5 kg (2%)	74 %	79
Grain	Weyermann - Carapils	1.5 kg (6.1%)	78 %	4
Grain	Caramel/Crystal Malt - 120L	0.5 kg (2%)	72 %	236
Grain	Oats, Flaked	2.2 kg (8.9%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Fuggles	70 g	15 min	4.5 %
Boil	La Union	60 g	3 min	3.3 %