

Versa lager 3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **5.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (84%) | 80 % | 5 |
| Grain | Pale Ale/Pils crisp | 0.4 kg (6.7%) | 83 % | 5 |
| Grain | Viking Wheat Malt | 0.25 kg (4.2%) | 83 % | 5 |
| Grain | Cookie Viking Malt | 0.3 kg (5%) | 72 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 9 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 70 g | 15 min | 2.98 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 20 min | 2.98 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|-------|--------|-----------------|
| Versa lager | Lager | Slant | 250 ml | Mangrove jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | Whirlflock | 5 g | Boil | 5 min |