

## Warsztatowe lager.

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **4.5**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (54.5%)	80 %	4
Grain	Strzegom Wiedeński	5 kg (45.5%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	100 g	1 min	4 %
Boil	Lublin (Lubelski)	100 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	22 g	Gozdawa