

American Lager

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **5.5**
- Style **Premium 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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale Zero malt | 5 kg (78.1%) | 79 % | 6 |
| Grain | Żytni | 1 kg (15.6%) | 75 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Lublin (Lubelski) | 20 g | 45 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |