

Kasiowy lagerek na wzór Stargardzkiego

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **8**
- SRM **5.7**
- Style **Bohemian Pilsener**

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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (75%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Strzegom Karmel 30	0.3 kg (5%)	75 %	30
Grain	Melanoiden Malt	0.2 kg (3.3%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Premiant	15 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Liquid	150 ml	White Labs