

# Lager

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **16.6**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **1 %**
- Size with trub loss **8.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **8.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Dry Hop	Saaz (Czech Republic)	10 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre