

# Lager

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **8.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.08 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	8.9 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis