

Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **13.2**
- Style **Vienna 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 **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pilsner	1.7 kg (43.6%)	78 %	8
Liquid Extract	Pilzneński	1.7 kg (43.6%)	81 %	4
Liquid Extract	WES ekstrakt słodowy bursztynowy	0.5 kg (12.8%)	80 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Slant	200 ml	---