

Lager amerykański

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.3**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking - pilznieński | 4.6 kg (85.2%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (5.6%) | 78 % | 4 |
| Grain | Płatki jęczmienne | 0.5 kg (9.3%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---|--------|--------|------------|
| Boil | gorzyczny Marynka - szyszki własny zbiór | 25 g | 60 min | 10 % |
| Aroma (end of boil) | aromatyczny Centennial - szyszki własny zbiór | 100 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 100 ml | Fermentis |