

# Lager amerykański

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- 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