

lager-kowalski_v2

- Gravity **14 BLG**
- ABV ---
- IBU **84**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.7 liter(s)**
- Total mash volume **55.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	5 Barke Pilsneński	5 kg (36%)	81 %	3
Grain	1 Weyermann - Carapils	0.5 kg (3.6%)	78 %	4
Grain	2 Orkiszowy Weyermann - Spelt Malt	2 kg (14.4%)	81 %	5
Grain	Płatki owsiane	0.7 kg (5%)	85 %	3
Grain	2 Barke Monachijski	4 kg (28.8%)	80 %	20
Grain	5 Barke Pilsneński	0.7 kg (5%)	81 %	3
Grain	3 Płatki pszeniczne	1 kg (7.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	100 g	30 min	20 %
Aroma (end of boil)	Oktawia	100 g	10 min	7.8 %
Aroma (end of boil)	Cascade	100 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis