

Lager próba 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **11.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (61.5%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | RED ALE Melanoidin | 1 kg (15.4%) | 75 % | 71 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 20 g | 60 min | 7.1 % |
| Boil | Oktawia | 80 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|------|--------|------------|
| Gozdawa - W35 German Lager | Lager | Dry | 10 g | Gozdawa |