

## Lager próba 2

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- 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