

# Lager Slaciński 25

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	4.13 kg (60.9%)	95 %	4
Grain	BESTMALZ - Best Minich	1.82 kg (26.8%)	80.5 %	16
Grain	Pszeniczny	0.83 kg (12.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	22.5 g	90 min	8 %
Boil	Premiant	22.5 g	45 min	8 %
Boil	Zatecki czerwieniak	22.5 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lager ms 35	Lager	Dry	18.75 g	Lager