

# lager z żytem

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **4.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.45 kg (50%)	81 %	4
Grain	Żytni	0.45 kg (15.5%)	85 %	8
Grain	Weyermann - Carapils	0.2 kg (6.9%)	78 %	4
Grain	Strzegom Monachijski typ I	0.45 kg (15.5%)	79 %	16
Grain	Pszeniczny	0.35 kg (12.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	45 min	5.1 %
Whirlpool	Izabella	25 g	15 min	5.1 %
Boil	Izabella	20 g	5 min	5.1 %
Boil	Styrian Golding	25 g	10 min	1.6 %
Dry Hop	zula	30 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Dry	13 g	fermentis