

# Lagerek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **100C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain          | Caramunich® typ I           | 0.5 kg (11.4%) | 73 %  | 80  |
| Grain          | Carahell                    | 0.5 kg (11.4%) | 77 %  | 26  |
| Grain          | Weyermann - Carared         | 0.5 kg (11.4%) | 75 %  | 45  |
| Grain          | Weyermann - Melanoiden Malt | 0.5 kg (11.4%) | 81 %  | 53  |
| Liquid Extract | WES ekstrakt słodowy jasny  | 2.4 kg (54.5%) | 80 %  | 15  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 50 g   | 40 min | 5.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | Fermentis Division of S.I.Lesaffre |