

## Prosty lagerek do chłania

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.7 kg (95%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	14 %
Boil	Puławski	20 g	20 min	4.3 %
Aroma (end of boil)	Puławski	20 g	10 min	4.3 %
Whirlpool	Puławski	60 g	10 min	4.3 %