

## Sosnowy lager (ucho leszego)

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **3.8**
- Style **Classic American Pilsner**

### 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	5 kg (94.3%)	80 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic USA	20 g	60 min	10.4 %
Aroma (end of boil)	Perle PL	30 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Pędy sosny	500 g	Boil	15 min