

## Strong dark lager

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **56**
- SRM **12.3**
- Style **Dark American Lager**

### 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II Viking Malt	5 kg (71.4%)	79 %	22
Grain	Karmelowy 30 Viking Malt	1 kg (14.3%)	75 %	30
Grain	Wiedeński Viking Malt	1 kg (14.3%)	80 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	25 g	60 min	14.8 %
Aroma (end of boil)	Citra USA	50 g	10 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	Fermentum Mobile