

## Test lagów

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony CM	2 kg (55.6%)	80 %	5
Grain	Słód Wędzony weyerman	1.5 kg (41.7%)	80 %	5
Grain	Cara-Pils/Dextrine	0.1 kg (2.8%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5 %
Boil	Hallertau Tradition	20 g	15 min	5 %
Boil	Hallertau Tradition	20 g	3 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	220 ml	Safale