

## Warsztatowe lager.

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **4.5**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (54.5%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 5 kg (45.5%) | 79 %  | 10  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 100 g  | 1 min  | 4 %        |
| Boil                | Lublin (Lubelski) | 100 g  | 20 min | 4 %        |

### Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 22 g   | Gozdawa    |