

Lager

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **16.6**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **1 %**
- Size with trub loss **8.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **8.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | 80 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 10 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |