# BeerCalc: bryg 04A00 lager

## Style: Style unselected

## Brewer: F Jørgensen

## Vital Statistics

| | | |
|---|---|---|
| Volume | 25 | litres |
| OG | 1047 | |
| Boil Volume | 25 | litres |
| Boil gravity | 1047 | |
| Alcohol (ABV) | 4.7 | % |
| Colour | 17 | EBC (Amber) |
| Bitterness | 46 | IBU |
| BU:GU | 0.98 | |
| FG | 1011 | |




## Fermentables

| | | | |
|---|---|---|---|
| Pilsner Malt | 3 EBC | 5000 | g |
| Cara Crystal | 120 EBC | 500 | g |
| | | **5500** | **g** |

## Mash schedule

65 degrees for 60 minutes, 75 degrees for 10 minutes.
Total grain weight for mash: 5500 g

## Hops

| | | | |
|---|---|---|---|
| Northern Brewer | 7.8 % | 60 g | 45 min |
| Styrian Golding | 4.0 % | 20 g | 15 min |
| Styrian Golding | 4.0 % | 20 g | 5 min |

## Misc Ingredients

## Fermentation

| | | | |
|---|---|---|---|
| Fermentation | Safale S-04 | 18 °C | 14 days |

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