

#39 Cienki Lager

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **9**
- SRM **33.2**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **20.3 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|-----------------|-------|-----|
| Grain | Słodownia Strzegom - pilzneński | 0.9 kg (12.1%) | 80 % | 3 |
| Grain | Słodownia Strzegom - wiedeński | 2.6 kg (34.9%) | 79 % | 7 |
| Grain | Słodownia Strzegom - karmelowy 600 | 0.5 kg (6.7%) | 69 % | 600 |
| Grain | Słodownia Strzegom - karmelowy 150 | 0.5 kg (6.7%) | 76 % | 150 |
| Grain | Słodownia Strzegom - monachijski I | 2.45 kg (32.9%) | 79 % | 12 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (3.4%) | 81 % | 53 |
| Grain | Słodownia Strzegom - czekoladowy 400 | 0.25 kg (3.4%) | 70 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-------|---------|-------|------------------|
| FM30 - Bohemska rapsodia | Lager | Culture | 200 g | Fermentum Mobile |
|--------------------------|-------|---------|-------|------------------|