

# American Lager

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **3.9**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (81.8%)	81 %	4
Grain	Weyermann - Carapils	1 kg (18.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	50 g	5 min	15.5 %
Boil	Marynka	15 g	80 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis