

# American Lager

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilsner Malz Best | 3 kg (88.2%)  | 81 %  | 3   |
| Grain | Carapils Best     | 0.2 kg (5.9%) | 75 %  | 5   |
| Grain | Carahell Best     | 0.2 kg (5.9%) | 75 %  | 30  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Tettnang              | 20 g   | 60 min | 5 %        |
| Boil                | Saaz (Czech Republic) | 20 g   | 60 min | 3.8 %      |
| Aroma (end of boil) | Tettnang              | 10 g   | 5 min  | 5 %        |

## Yeasts

| Name                         | Type  | Form   | Amount | Laboratory  |
|------------------------------|-------|--------|--------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Liquid | 300 ml | Wyeast Labs |