

# Amerykan polish lager

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **3.3**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **100 C**, Time **60 min**
- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **75C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (77.8%)	80 %	4
Grain	słód Karamel Pils	0.5 kg (11.1%)	80 %	---
Grain	ryż biały	0.5 kg (11.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	2 min	4 %
Dry Hop	Marynka	5 g	2 day(s)	10 %
Dry Hop	Lublin (Lubelski)	5 g	2 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-05	Lager	Slant	100 ml	---