

Chmielowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **6.9**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **75.6 C**, Time **2 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **2 min** at **75.6C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (89.3%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.4 kg (7.1%) | 79 % | 7 |
| Grain | cystal medium crisp | 0.2 kg (3.6%) | 71 % | 270 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 30 min | 10.7 % |
| Boil | Chinook | 10 g | 30 min | 13.7 % |
| Boil | Citra | 10 g | 30 min | 14.2 % |
| Whirlpool | Centennial | 15 g | 20 min | 10.7 % |
| Whirlpool | Chinook | 10 g | 20 min | 13.7 % |
| Whirlpool | Citra | 15 g | 20 min | 14.2 % |
| Dry Hop | Centennial | 40 g | 3 day(s) | 10.7 % |
| Dry Hop | Chinook | 30 g | 3 day(s) | 13.7 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 14.2 % |

Yeasts

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

| | | | | |
|-----------------------------------|-------|-----|------|-----------|
| Lallemand LaBrew Diamond Lager | Lager | Dry | 11 g | Lallemand |
|-----------------------------------|-------|-----|------|-----------|