

Fake Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.8**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **2 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6 kg (90.2%) | 81 % | 4 |
| Grain | Monachijski | 0.15 kg (2.3%) | 80 % | 16 |
| Grain | Płatki ryżowe | 0.5 kg (7.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|---------|--------|------------|
| Lutra OYL-071 | Ale | Culture | 300 g | Omega |