

fat eagle

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **3.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.6 kg (53.3%)	80 %	3
Grain	Fawcett-Lager	0.5 kg (16.7%)	80 %	2
Grain	Fawcett - Vienna Malt	0.5 kg (16.7%)	79 %	6
Adjunct	Płatki jęczmienne	0.2 kg (6.7%)	80 %	3
Adjunct	Płatki owsiane	0.2 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	15 %
Boil	Topaz	5 g	30 min	15 %
Aroma (end of boil)	Topaz	5 g	2 min	15 %
Dry Hop	Topaz	30 g	7 day(s)	15 %
Aroma (end of boil)	Polaris	5 g	5 min	19 %
Boil	Polaris	5 g	10 min	19 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jacks M54	Lager	Dry	10 g	Mangrove
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Extras

Type	Name	Amount	Use for	Time
Fining	tabletka	5 g	Boil	10 min