

# Kazbek Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (62.5%)	82 %	4
Grain	BESTMALZ - Best Heidelberg	0.6 kg (18.7%)	80.5 %	3
Grain	Weyermann - Carapils	0.1 kg (3.1%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (6.3%)	75 %	30
Grain	Rice, Flaked	0.3 kg (9.4%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	5 g	60 min	6 %
Boil	Kazbek	20 g	15 min	6 %
Boil	Kazbek	25 g	5 min	6 %
Dry Hop	Kazbek	50 g	3 day(s)	5.1 %
Dry Hop	Kazbek	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP840 - American Lager Yeast	Lager	Liquid	100 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min

### Notes

- Woda 1:1 RO kranówka  
woda do wystadzania 1ml kwas mlekowy i 1.5 gr chlorek wapnia  
*Nov 24, 2021, 8:25 AM*