

# KońSKI LaGeR

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- Gravity **14.5 BLG**
- ABV ---
- IBU **37**
- SRM **8.2**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **76.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **73C**
- Sparge using **44.6 liter(s)** of **76C** water or to achieve **76.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (62.5%)	80 %	4
Grain	Strzegom Pszeniczny	5 kg (31.3%)	81 %	6
Grain	Strzegom Karmel 150	1 kg (6.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	67 g	60 min	10 %
Aroma (end of boil)	Magnum	50 g	15 min	13.5 %