

# Lager #1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **6.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **190 liter(s)**
- Trub loss **5 %**
- Size with trub loss **199.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **224.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **169.9 liter(s)**
- Total mash volume **215.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **169.9 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **100.1 liter(s)** of **76C** water or to achieve **224.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	40 kg (88.3%)	80 %	3.7
Grain	Pszeniczny	5 kg (11%)	85 %	5
Grain	Jęczmień palony	0.3 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	90 min	7.8 %
Boil	Marynka	150 g	60 min	7.8 %
Boil	Marynka	200 g	15 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	100 g	Fermentis