

# Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **6.9**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.46 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **73C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (38.5%)	80 %	4
Grain	Pale Ale	2 kg (38.5%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10
Grain	Pszeniczny	0.3 kg (5.8%)	85 %	4
Grain	Crystal 150 Castle Malting	0.3 kg (5.8%)	--- %	150
Grain	zakwaszający	0.1 kg (1.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Azacca	10 g	60 min	10.8 %
Boil	Chinook	20 g	60 min	12.8 %
Aroma (end of boil)	Azacca	30 g	5 min	10.8 %
Aroma (end of boil)	Chinook	10 g	5 min	12.8 %
Aroma (end of boil)	Azacca	10 g	1 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min