

Lager

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **4.2**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **20 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **71C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.9%)	81 %	4
Grain	Pszeniczny	1.2 kg (23.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	70 min	3.7 %
Boil	Lublin (Lubelski)	25 g	40 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa glw35	Lager	Dry	10 g	Gozdawa

Notes

- Warka: 03/03/2021
Dolna fermentacja, 13°C
Mar 4, 2021, 6:07 PM