

Lager II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **3.6**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.7 kg (91.9%)	82 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (8.1%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	7.8 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	30 min	4.3 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4.3 %
Whirlpool	Lublin (Lubelski)	30 g	10 min	4.3 %
Whirlpool	Marynka	5 g	10 min	7.8 %
Whirlpool	Saaz pl	5 g	10 min	4.7 %
Aroma (end of boil)	Saaz pl	5 g	10 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	260 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirloc	2 g	Boil	10 min

Notes

- Dodalem 2l wody do brzezki na 10min gotowania
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