

# Lager NZeland

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.4**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **51.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński       | 6.5 kg (77.1%) | 80 %   | 4   |
| Grain | BESTMALZ - Bestt Pale Ale | 1.5 kg (17.8%) | 80.5 % | 6   |
| Grain | Strzegom Pszeniczny       | 0.43 kg (5.1%) | 81 %   | 6   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Marynka    | 35 g   | 60 min | 8.8 %      |
| Whirlpool | Rakau (NZ) | 60 g   | 15 min | 10.4 %     |

## Yeasts

| Name                                  | Type  | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M54 Californian Lager | Ale   | Dry  | 1 g    | ---        |
| Saflager W 34/70                      | Lager | Dry  | 2 g    | ---        |