

Lager Sierpniowy 2022

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.9**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **49 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **58.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **58.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (75%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (25%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	20 min	5.2 %
Boil	Perle	35 g	20 min	7.2 %
Boil	Magnat	30 g	20 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	40 g	Gozdawa