

lagier 100l

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **2.8**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **95 liter(s)**
- Trub loss **5 %**
- Size with trub loss **99.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **109.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **46.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **78.7 liter(s)** of **76C** water or to achieve **109.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 15.5 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 33 g | 10 min | 4 % |
| Aroma (end of boil) | Perle | 33 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|-------|---------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 1000 ml | Lallemand |
| w 34/70 | Lager | Dry | 20 g | gozdawa |