

lagier 100l

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.2**
- 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 **55.5 liter(s)**
- Total mash volume **74 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 **55.5 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 **72.7 liter(s)** of **76C** water or to achieve **109.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	18.5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	66 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	66 g	10 min	4 %

Yeasts

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