

listopadowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5.9**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (33.3%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (33.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Chinook	10 g	10 min	13 %