

# My First real Lager

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **5.9**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsneński Viking Malt Strzegom 3-4,5 EBC	4.05 kg (80.2%)	80 %	4
Grain	Słód Red Ale Strzegom Wiking	0.5 kg (9.9%)	75 %	70
Grain	STRZEGOM CAMEL PALE	0.5 kg (9.9%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny (szyszki)	31 g	60 min	3.5 %
Aroma (end of boil)	Falconer's Flight USA	20 g	10 min	10.5 %
Aroma (end of boil)	Chinok pl	10 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Mash	---
Fining	Mech irlandzki	3 g	Boil	15 min