

nie Lager

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **34**
- SRM **9.4**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (32.5%)	80 %	5
Grain	Karmelowy Czerwony	1.5 kg (19.5%)	75 %	50
Grain	Strzegom Monachijski typ I	1 kg (13%)	79 %	16
Grain	Strzegom Pilzneński	1.5 kg (19.5%)	80 %	4
Liquid Extract	Honey	1.2 kg (15.6%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	75 g	40 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	300 ml	Fermentis