

# Nowofalowyy lager

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.3**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.75 kg (87.2%)	82 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.7%)	75 %	30
Grain	Viking Wheat Malt	0.5 kg (9.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	16.3 %
Boil	Vic Secret	20 g	5 min	16.3 %
Boil	Equinox	10 g	5 min	13.1 %
Whirlpool	Vic Secret	30 g	20 min	16.3 %
Whirlpool	Equinox	20 g	20 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis