

# PatoLager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.7**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **56 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **56C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Monachijski	1 kg (20%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	50 g	60 min	6 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34-70	Lager	Dry	11.5 g	Fermentis