

Polski Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (83.1%)	82 %	4
Grain	Weyermann - Carared	0.15 kg (3.9%)	75 %	45
Grain	Płatki owsiane	0.5 kg (13%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski BA	30 g	30 min	6.5 %
Boil	Oktawia	20 g	2 min	7.1 %
Dry Hop	Amora Preta HB	100 g	2 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - diamond lager	Lager	Dry	11.5 g	Lallemand

Notes

- Woda RO modyfikowana kwasem mlekowym
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