

Star City Blonde lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **3**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.7 liter(s)**

Steps

- Temp **67.8 C**, Time **45 min**
- Temp **64.4 C**, Time **30 min**

Mash step by step

- Heat up **2.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **30 min** at **64.4C**
- Keep mash **45 min** at **67.8C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------------------------|-----------------|--------|-----|
| Dry Extract | Briess DME - Pilsen Light | 0.45 kg (14.2%) | 95 % | 4 |
| Dry Extract | Muntons DME - Extra Light | 0.45 kg (14.2%) | 95 % | 6 |
| Grain | Briess - 6 Row Brewers Malt | 0.35 kg (11.1%) | 78 % | 4 |
| Grain | Briess - 2 Row Brewers Malt | 0.33 kg (10.5%) | 80.5 % | 4 |
| Adjunct | Rice, Flaked | 0.45 kg (14.2%) | 70 % | 2 |
| Adjunct | Corn, Flaked | 0.45 kg (14.2%) | 80 % | 2 |
| Grain | Carahell | 0.23 kg (7.3%) | 77 % | 26 |
| Sugar | Corn Syrup | 0.45 kg (14.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|---------|--------|------------|
| Boil | Saaz (Czech Republic) | 5.95 g | 60 min | 5.4 % |
| Boil | Saaz (Czech Republic) | 10.21 g | 30 min | 5.4 % |
| Boil | Saaz (Czech Republic) | 14.46 g | 15 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry | 11.34 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|----------|---------|--------|
| Other | extra light dme | 453.59 g | Boil | 35 min |
| Fining | Irish Moss | 14.17 g | Boil | 15 min |
| Other | Yeast Nutrient | 28.35 g | Boil | 10 min |
| Flavor | orange peel | 56.7 g | Boil | 7 min |
| Other | corn syrup | 453.59 g | Boil | 5 min |

Notes

- O.G 1043, Pitch Yeast, 1 pk at 60 f ambient air 40 degrees. Ferment for 3 1/2 days on 5th day, check gravity 1,006 transfer to Cubinator add 4.75 oz's of corn sugar diluted with 2/3 c. of water. Put container in fridge for beer conditioning & carbonation for 6 - 8 wks. fridge temp 36-40 f.
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