

Tropical Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **52 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Viking Vienna Malt	0.75 kg (12.5%)	79 %	10
Grain	Viking Carmel malt	0.25 kg (4.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %
Aroma (end of boil)	Vic Secret	30 g	5 min	18.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M76 Bavarian Lager	Lager	Dry	12.5 g	---