

# American Lager

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **3.5**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | castle malting pilsen | 2.5 kg (78.1%) | 83 %  | 3   |
| Grain | Viking Wheat Malt     | 0.5 kg (15.6%) | 83 %  | 5   |
| Grain | Weyermann - Carapils  | 0.2 kg (6.3%)  | 78 %  | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 10 g   | 30 min   | 12.2 %     |
| Boil    | Amarillo | 10 g   | 15 min   | 9.5 %      |
| Dry Hop | Citra    | 40 g   | 3 day(s) | 12.2 %     |
| Dry Hop | Amarillo | 30 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name                          | Type  | Form   | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Liquid | 100 ml | White Labs |

## Notes

- Woda RO:Kran 1:1  
Dodałem 2 gr chlorku wapnia do zacierania  
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