

Cosmic Lager

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **3.8**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho Gem	10 g	60 min	13 %
Aroma (end of boil)	Idaho Gem	90 g	5 min	13 %
Dry Hop	Idaho Gem	60 g	4 day(s)	13 %
Dry Hop	Idaho Gem	60 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Liquid	200 ml	White Labs

Notes

- Dekokt 1/3 przy wysładzaniu.
Chmiel na zimno w sumie - 7 dni.
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