American Lager I

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **5.1**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75.1 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilzneński	1.6 kg *(64%)*	80 %	4
Grain	Weyermann - Monachijski I	0.8 kg *(32%)*	80 %	16
Grain	Weyermann - Zakwaszający	0.1 kg *(4%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Mosaic	5 g	60 min	11.8 %
Boil	USA Mosaic	35 g	5 min	11.8 %
Dry Hop	USA Mosaic	10 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.