Americanos Lageros

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.5**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg *(78.4%)*	81 %	4
Grain	Weyermann - Monachijski I	1 kg *(19.6%)*	80 %	16
Grain	Weyermann - Zakwaszający	0.1 kg *(2%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	25 min	10 %
Boil	Enigma (AUS)	5 g	25 min	17.2 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Enigma (AUS)	20 g	5 min	17.2 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Enigma (AUS)	25 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory

Saflager W 34/70	Lager	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	15 min