

# Nowofalowky lager

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.3**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.75 kg (87.2%) | 82 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.2 kg (3.7%)   | 75 %  | 30  |
| Grain | Viking Wheat Malt   | 0.5 kg (9.2%)   | 83 %  | 5   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Vic Secret | 10 g   | 60 min | 16.3 %     |
| Boil      | Vic Secret | 20 g   | 5 min  | 16.3 %     |
| Boil      | Equinox    | 10 g   | 5 min  | 13.1 %     |
| Whirlpool | Vic Secret | 30 g   | 20 min | 16.3 %     |
| Whirlpool | Equinox    | 20 g   | 20 min | 13.1 %     |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | Fermentis  |