

LAGER Z KWIATEM BZU

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **14**
- SRM **4.3**
- Style **Standard 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 **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (71.4%)	81 %	4
Grain	Chateau Żytni	0.5 kg (14.3%)	85 %	8
Grain	Płatki ryżowe	0.5 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	15 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP820 - Oktoberfest/Märzen Lager Yeast	Lager	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Herb	Kwiat Czarnego Bzu	550 g	Boil	30 min
Hopstand				

Water Agent	Pożywka	1 g	Boil	60 min
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Witamina C	2 g	Bottling	---