

## #58 American Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **6.8**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński   | 1.5 kg (38.2%)  | 79 %  | 10  |
| Grain | Monachijski          | 1.31 kg (33.1%) | 80 %  | 16  |
| Grain | Pilzneński           | 1.01 kg (25.5%) | 81 %  | 4   |
| Grain | Viking Melanoidynowy | 0.13 kg (3.2%)  | 75 %  | 60  |

### Hops

| Use for   | Name              | Amount  | Time     | Alpha acid |
|-----------|-------------------|---------|----------|------------|
| Boil      | Marynka           | 25.01 g | 60 min   | 10 %       |
| Boil      | Lublin (Lubelski) | 25.01 g | 1 min    | 4 %        |
| Whirlpool | Amarillo          | 25.01 g | 0 min    | 9.5 %      |
| Dry Hop   | Citra             | 25.01 g | 3 day(s) | 12 %       |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 150 ml | Fermentum Mobile |