

Tropical Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **5**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński premium 2-2,5 Weyermann	2 kg (30.8%)	82.23 %	2
Grain	Pilzneński Barke 2,5-4,5 Weyermann	2 kg (30.8%)	80.5 %	4
Grain	Pszeniczny jasny 3-5 Weyermann	1 kg (15.4%)	82 %	4
Grain	Monachijski Barke 17-22 Weyermann	1 kg (15.4%)	78 %	20
Grain	Whisky Light 20ppm Castle Malting	0.5 kg (7.7%)	78 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka granulat	10 g	40 min	8.8 %
Boil	lunga granulat	10 g	30 min	12.9 %
Boil	Enigma granulat	10 g	20 min	15 %
Aroma (end of boil)	Enigma granulat	10 g	1 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	23 g	Fermentis
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