

# American Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.8**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Souflett	4 kg (56.3%)	81 %	4
Grain	Wiedeński Malteurop	1 kg (14.1%)	79 %	8
Adjunct	Corn, Flaked	0.5 kg (7%)	80 %	2
Adjunct	Rice, Flaked	0.3 kg (4.2%)	70 %	2
Grain	Oat, Raw	1 kg (14.1%)	60.9 %	4
Grain	Briess - Carapils Malt	0.3 kg (4.2%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	45 min	2.4 %
Boil	Chinook	30 g	30 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	15 min