Lager Weselny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.7**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **61.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	20 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	45 min	10 %
Aroma (end of boil)	Amora Preta	50 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	12 ml	Fermentum Mobile