

## American Lager 2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **4**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Summit	10 g	15 min	17 %
Boil	Amarillo	10 g	0 min	9.5 %
Boil	Cascade	10 g	0 min	6 %
Boil	Summit	10 g	0 min	17 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Summit	20 g	7 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	125 ml	Fermentum Mobile