

# American Lager

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- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **2.5**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.35 kg (77%)	80.5 %	2
Grain	Briess - Carapils Malt	0.5 kg (11.5%)	74 %	3
Grain	Rice, Flaked	0.5 kg (11.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.4 %
Boil	Lublin (Lubelski)	15 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Ginger Root	70 g	Secondary	9 day(s)
Herb	mint	10 g	Secondary	9 day(s)