

# American Lager

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (38.5%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.2 kg (3.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	12.8 %
Aroma (end of boil)	Crystal	20 g	10 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
bulldog B23 steam lager	Lager	Dry	10 g	---