

# American Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5**
- 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	4.5 kg (75%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.2%)	75 %	30
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	Strzegom Monachijski typ II	0.3 kg (5%)	79 %	22
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	60 min	12 %
Boil	Tradition	25 g	15 min	5.5 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Summit	40 g	14 day(s)	17 %

## Yeasts

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