

# American Lager

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	45 g	5 min	15.5 %
Boil	Citra	60 g	80 min	1 %
Boil	Zeus	15 g	80 min	1 %
Dry Hop	Citra	30 g	14 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Notes

- Fermentacja burzliwa 18 dni  
Fermentacja cicha 0 st. 18 dni  
*Mar 6, 2018, 2:34 PM*
- Zacieranie:  
64 st. 20min  
72 st. 40min  
78 st.  
*Mar 6, 2018, 2:39 PM*