

# Amerykański Lager Pre

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **45 C**, Time **1 min**
- Temp **63 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **15 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	2 kg (34.2%)	80 %	5
Grain	Strzegom Pilzneński	2.3 kg (39.3%)	80 %	4
Grain	Corn, Flaked	1.55 kg (26.5%)	80 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	40 g	70 min	5.5 %
Boil	Vanguard	10 g	70 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	70 min	4 %
Boil	Mount Hood	5 g	10 min	5.5 %
Boil	Vanguard	5 g	10 min	5.5 %
Aroma (end of boil)	Vanguard	15 g	0 min	5.5 %
Aroma (end of boil)	Mount Hood	15 g	0 min	5.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Bohemian Lager	Lager	Slant	115.79 ml	---