

# Euro Lager

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- Gravity **15.7 BLG**
- ABV ---
- IBU **26**
- SRM **5.1**
- Style **Standard American Lager**

## 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 **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 4 kg (64%)   | 81 %  | 4   |
| Grain | Wiedeński            | 2 kg (32%)   | 79 %  | 9   |
| Grain | Weyermann - Carapils | 0.25 kg (4%) | 78 %  | 4   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Magnum              | 18 g   | 60 min | 13.5 %     |
| Boil    | Hallertau Tradition | 25 g   | 5 min  | 5.4 %      |

## Yeasts

| Name                      | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| Fermentis Safbrew W-34/70 | Ale  | Dry  | 11.5 g | Fermentis  |