

# Lager

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **4.2**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **71C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (76.9%)   | 81 %  | 4   |
| Grain | Pszeniczny | 1.2 kg (23.1%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 70 min | 3.7 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 40 min | 3.7 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Gozdawa glw35 | Lager | Dry  | 10 g   | Gozdawa    |

## Notes

- Warka: 03/03/2021  
Dolna fermentacja, 13°C  
Mar 4, 2021, 6:07 PM