Lager AnSu

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **4.5**
- Style **German Pilsner (Pils)**

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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **73C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(66.7%)*	82 %	4
Grain	Strzegom Wiedeński	1 kg *(22.2%)*	80 %	10
Grain	Strzegom Monachijski typ I	0.5 kg *(11.1%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strisselspalt	50 g	60 min	2.4 %
Boil	Lubeld	25 g	10 min	5.2 %
Boil	Spalt	25 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO Lager	Lager	Dry	11.5 g	Browin

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