

# Lager Argentyński

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- Gravity **12.4 BLG**
- ABV ---
- IBU **16**
- SRM **3.6**

## 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 **63 C**, Time **20 min**
- Temp **68 C**, Time **20 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	eureka	15 g	15 min	18 %
Dry Hop	eureka	15 g	10 day(s)	18 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	8 g	Boil	10 min
Spice	trawa cytrynowa	1 g	Boil	10 min
Spice	trawa cytrynowa	1 g	Secondary	10 day(s)
Other	Płatki dębowe średnio palone	3 g	Secondary	14 day(s)