

## Lager B 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **6.1**
- Style **Dark American Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **20 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | PALE ALE/PILS<br>BYDGOSZCZ     | 5 kg (83.3%)  | 82 %  | 4.8 |
| Grain | MONACHIJSKI typ I<br>BYDGOSZCZ | 0.5 kg (8.3%) | 80 %  | 16  |
| Grain | KARMELOWY<br>CRYSTAL 60 EBC    | 0.5 kg (8.3%) | 80 %  | 60  |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Hallertau Blanc | 20 g   | 60 min | 8.9 %      |
| Aroma (end of boil) | Tradition       | 25 g   | 20 min | 5.4 %      |

### Yeasts

| Name          | Type  | Form  | Amount | Laboratory                            |
|---------------|-------|-------|--------|---------------------------------------|
| Saflager S-23 | Lager | Slant | 100 ml | Fermentis Division<br>of S.I.Lesaffre |