

Lager górnej fermentacji

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **67 C**, Time **20 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **67C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.6 kg (90.4%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.7 kg (9.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 50 min | 4 % |
| Boil | Saaz (Czech Republic) | 70 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 1 g | Boil | 10 min |