

# Lager NZeland

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.4**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **51.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (77.1%)	80 %	4
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (17.8%)	80.5 %	6
Grain	Strzegom Pszeniczny	0.43 kg (5.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Whirlpool	Rakau (NZ)	60 g	15 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Ale	Dry	1 g	---
Saflager W 34/70	Lager	Dry	2 g	---