

Lager weselny

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **4.8**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **36.6 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **30.5 liter(s)** of strike water to **53C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 4.7 kg (77%) | 80.5 % | 2.5 |
| Grain | Castle Malting Wiedeński | 0.7 kg (11.5%) | 80 % | 6 |
| Grain | Castle Malting Monachijski 25 | 0.7 kg (11.5%) | 80 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 50 g | 5 min | 3 % |
| Boil | Hallertau Mittelfruh | 50 g | 45 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 100 ml | Wyeast Labs |