

# 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