

Proste

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **4.6**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt Eraclea | 2.2 kg (36.7%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2.4 kg (40%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (16.7%) | 81 % | 4 |
| Liquid Extract | Sok malinowy od babki | 0.4 kg (6.7%) | 50 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 25 g | 70 min | 6.1 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 15 min | 4.6 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 0 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| LalBrew Nottingham | Ale | Dry | 11 g | --- |