

# TROPICAL LAGER

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **6.2**
- 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 **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt    | 3.9 kg (83%)   | 82 %  | 4   |
| Grain | Strzegom Wiedeński     | 0.6 kg (12.8%) | 79 %  | 10  |
| Grain | Strzegom Karmel<br>150 | 0.2 kg (4.3%)  | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 15 g   | 60 min | 10 %       |
| Aroma (end of boil) | Cascade | 30 g   | 5 min  | 6 %        |
| Whirlpool           | Cascade | 30 g   | 1 min  | 6 %        |

## Yeasts

| Name    | Type  | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| w-34/70 | Lager | Dry  | 10 g   | ---        |