

# TROPICAL LAGER 12 BLG 25L

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **14.7**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **52 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.25 kg (65.4%)	81 %	4
Grain	Strzegom Wiedeński	0.75 kg (11.5%)	79 %	10
Grain	Strzegom Karmel 150	1.5 kg (23.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	8.8 %
Aroma (end of boil)	Enigma (AUS)	50 g	1 min	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BAVARIAN LAGER M76 Mangrove Jack's	Lager	Dry	20 g	Mangrove Jack's