

Warrior T-58

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.7**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **11.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Carapils | 0.25 kg (10%) | 78 % | 4 |
| Grain | Weyermann - Bohemian Pilsner Malt | 0.5 kg (20%) | 81 % | 4 |
| Grain | Viking Pilsner malt | 1.75 kg (70%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Warrior | 5 g | 60 min | 15.5 % |
| Aroma (end of boil) | Warrior | 10 g | 10 min | 15.5 % |