

#14.c02.01 jasny lager

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting - Pilsner (6row)	5 kg (87.7%)	78 %	3.5
Grain	Castlemalting - Cara Clair	0.5 kg (8.8%)	78 %	4
Grain	Castlemalting - Melanoidowy	0.2 kg (3.5%)	78 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Tettnang	30 g	60 min	4 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Kazbek	15 g	10 min	4.6 %
Dry Hop	Kazbek	7 g	5 day(s)	4.6 %
Dry Hop	Tettnang	7 g	5 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Fermentowanie 0.8 bar	0 g	Primary	7 day(s)
Other	Fermentowanie 0,8bar + chmiel na zimno	0 g	Secondary	5 day(s)