

American Belma Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.6**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (72.4%)	80 %	4
Grain	Viking Pale Ale malt	0.4 kg (13.8%)	80 %	6
Grain	Rice, Flaked	0.4 kg (13.8%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	belma USA	12 g	60 min	11.5 %
Aroma (end of boil)	belma USA	13 g	3 min	11.5 %
Dry Hop	belma USA	25 g	3 day(s)	11.5 %