

# American Lager

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **4.2**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (28.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	25 g	50 min	5 %
Whirlpool	Hallertau Blanc	75 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
california lager	Ale	Slant	1000 ml	MJ