

## american lager

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **34**
- SRM **3.4**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	9.5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	60 min	16.3 %
Boil	Cascade	20 g	15 min	6 %
Boil	Vic Secret	15 g	15 min	16.3 %
Boil	Cascade	5 g	20 min	6 %