

# American Lager

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (88.2%)	81 %	3
Grain	Carapils Best	0.2 kg (5.9%)	75 %	5
Grain	Carahell Best	0.2 kg (5.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	20 g	60 min	5 %
Boil	Saaz (Czech Republic)	20 g	60 min	3.8 %
Aroma (end of boil)	Tettnang	10 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Liquid	300 ml	Wyeast Labs