

American Lager

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **60 C**, Time **600 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **600 min** at **60C**
- Keep mash **60 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (57.1%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	25 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	40 ml	Wyeast Labs