

# American Lager hybrid FM705

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.55 kg (83.1%)	82 %	4
Grain	Weyermann - Carapils	0.26 kg (3.9%)	78 %	4
Grain	Płatki kukurydziane	0.87 kg (13%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	50 g	30 min	6.5 %
Boil	Oktawia	30 g	2 min	7.1 %
Dry Hop	Citra	150 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm705 złota brama	Lager	Liquid	2000 ml	FERMENTUM MOBILE