

# American Lager I

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **5.1**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **75.1 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsneński    | 1.6 kg (64%) | 80 %  | 4   |
| Grain | Weyermann - Monachijski I | 0.8 kg (32%) | 80 %  | 16  |
| Grain | Weyermann - Zakwaszający  | 0.1 kg (4%)  | 75 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | USA Mosaic | 5 g    | 60 min   | 11.8 %     |
| Boil    | USA Mosaic | 35 g   | 5 min    | 11.8 %     |
| Dry Hop | USA Mosaic | 10 g   | 3 day(s) | 11.8 %     |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |