

American Lager Piter86

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4.8**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-------------------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (80.4%) | 82 % | 4 |
| Grain | Viking Karmel 30 | 0.5 kg (13.4%) | 75 % | 30 |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 0.23 kg (6.2%) | 99 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------------------------------------|-------------------|--------|--------|------------|
| Boil | Centennial | 25 g | 15 min | 10.5 % |
| Dodany podczas intensywnej pracy drożdży | | | | |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|------|--------|------------|
| Gozdawa - W35 German Lager | Lager | Dry | 20 g | Gozdawa |