

# Amerykański Lager

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (84.5%)	80 %	4
Grain	Bestmalz Carmel Pils	1 kg (14.1%)	75 %	5
Grain	Bestmalz zakwaszający	0.1 kg (1.4%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	8.6 %
Boil	Citra	5 g	60 min	13.6 %
Boil	Amarillo	10 g	30 min	8.6 %
Boil	Citra	10 g	30 min	13.6 %
Boil	Amarillo	35 g	0 min	8.6 %
Boil	Citra	35 g	0 min	13.6 %
Dry Hop	Amarillo	50 g	7 day(s)	8.6 %
Dry Hop	Citra	50 g	7 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Bavarian Lager	Lager	Liquid	500 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min