

Euro Lager

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **5.1**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64%)	81 %	4
Grain	Wiedeński	2 kg (32%)	79 %	9
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Hallertau Tradition	25 g	5 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew W-34/70	Ale	Dry	11.5 g	Fermentis