

Euro Lager BATEkj

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **5.7**
- Style **German Pilsner (Pils)**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	lubelski	20 g	20 min	2.8 %
Aroma (end of boil)	lubelski	30 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
SAFLAGER S-189	Lager	Slant	200 ml	fermentis