

# HOPPY LAGER

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **3.8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	10 %
Boil	Nelson Sauvignon	20 g	30 min	11 %
Boil	Mosaic	40 g	3 min	10 %
Boil	Nelson Sauvignon	40 g	3 min	11 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %
Dry Hop	Nelson Sauvignon	40 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Diamond Lager	Lager	Dry	22 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	4 g	Boil	12 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min