

jasne

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.3**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **10 %**
- Size with trub loss **1100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1320 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **787.5 liter(s)**
- Total mash volume **1012.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **787.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **757.5 liter(s)** of **76C** water or to achieve **1320 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	225 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	eąanot	500 g	90 min	13 %
Boil	Lublin (Lubelski)	1500 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
lager fermentation	Lager	Dry	1000 g	Lallemand