

Lager AnSu

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **52 C**, Time **30 min**
- Temp **52 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **60 min** at **52C**
- Keep mash **30 min** at **52C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (30%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strisselspalt	50 g	60 min	2.4 %
Boil	Spalt	50 g	30 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc t	1.25 g	Boil	15 min