

# Lager B 1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **6.3**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | PALE ALE/PILS<br>BYDGOSZCZ     | 5 kg (83.3%)  | 82 %  | 4.8 |
| Grain | MONACHIJSKI typ I<br>BYDGOSZCZ | 0.5 kg (8.3%) | 80 %  | 16  |
| Grain | KARMELOWY<br>CRYSTAL 60 EBC    | 0.5 kg (8.3%) | 80 %  | 60  |

## Hops

| Use for             | Name                     | Amount | Time   | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil                | Saaz (Czech<br>Republic) | 35 g   | 60 min | 3.5 %      |
| Aroma (end of boil) | Saaz (Czech<br>Republic) | 15 g   | 15 min | 3.5 %      |
| Aroma (end of boil) | Puławski                 | 16 g   | 15 min | 8.9 %      |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory                            |
|---------------|-------|-------|--------|---------------------------------------|
| Saflager S-23 | Lager | Slant | 100 ml | Fermentis Division<br>of S.I.Lesaffre |