

Lager Gozdawa w35

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.5**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (74.5%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (21.3%) | 78 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 60 min | 3.4 % |
| Boil | Hallertau magnum | 20 g | 20 min | 11.8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 0 min | 3.5 % |