

lager na ameryce

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **2.7**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (90%)	80.5 %	2
Grain	Briess - Carapils Malt	0.5 kg (10%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	15 min	12.1 %
Whirlpool	Mosaic	50 g	2 min	12.1 %