

Lager nr.1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **4.2**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Marynka	5 g	60 min	10 %
Aroma (end of boil)	Citra	10 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	16.5 g	Fermentis Division of S.I.Lesaffre