

Lager po dłuższej przerwie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **6.9**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **5 %**
- Size with trub loss **147 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **177.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **99 liter(s)**
- Total mash volume **132 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **99 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **111.1 liter(s)** of **76C** water or to achieve **177.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (15.2%) | 85 % | 22 |
| Grain | Pilzneński | 20 kg (60.6%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 8 kg (24.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g | 3 min | 4.5 % |
| Aroma (end of boil) | Marynka | 50 g | 3 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 70 g | Mangrove Jack's |