

# Lager weselny

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **4.8**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **30.5 liter(s)** of strike water to **53C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg    | 4.7 kg (77%)   | 80.5 % | 2.5 |
| Grain | Castle Malting Wiedeński      | 0.7 kg (11.5%) | 80 %   | 6   |
| Grain | Castle Malting Monachijski 25 | 0.7 kg (11.5%) | 80 %   | 25  |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruh | 50 g   | 5 min  | 3 %        |
| Boil    | Hallertau Mittelfruh | 50 g   | 45 min | 3 %        |

## Yeasts

| Name                    | Type  | Form   | Amount | Laboratory  |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 100 ml | Wyeast Labs |