

Lager wiosna 2020

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.7**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **65 C**, Time **30 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **65C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Dr Rudi | 20 g | 30 min | 11.3 % |
| Aroma (end of boil) | Dr Rudi | 30 g | 10 min | 11.3 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |
| Dry Hop | WAI-ITI | 20 g | 4 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |