

# Lagerek

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **5.8**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **42.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (55.6%)	80 %	8
Grain	Monachijski	1 kg (11.1%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (11.1%)	79 %	10
Grain	Viking Pale Ale malt	2 kg (22.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Dry Hop	Nelson Sauvín	30 g	12 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis