

# lagier 100l

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **2.8**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **95 liter(s)**
- Trub loss **5 %**
- Size with trub loss **99.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **109.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **46.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **78.7 liter(s)** of **76C** water or to achieve **109.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	15.5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	33 g	10 min	4 %
Aroma (end of boil)	Perle	33 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	1000 ml	Lallemand
w 34/70	Lager	Dry	20 g	gozdawa