

My First real Lager

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **5.9**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Słód Pilsneński Viking Malt Strzegom 3-4,5 EBC | 4.05 kg (80.2%) | 80 % | 4 |
| Grain | Słód Red Ale Strzegom Wiking | 0.5 kg (9.9%) | 75 % | 70 |
| Grain | STRZEGOM CAMEL PALE | 0.5 kg (9.9%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------|--------|--------|------------|
| Boil | Sybilla własny (szyszki) | 31 g | 60 min | 3.5 % |
| Aroma (end of boil) | Falconer's Flight USA | 20 g | 10 min | 10.5 % |
| Aroma (end of boil) | Chinok pl | 10 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa - W35 German Lager | Lager | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips | 2 g | Mash | --- |
| Fining | Mech irlandzki | 3 g | Boil | 15 min |