

# My First Under Pressure Lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **6.8**
- 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 **17 liter(s)**
- Total mash volume **22.3 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 **17 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 **17.3 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	2.75 kg (51.9%)	80 %	4
Grain	Słód Red Ale Strzegom Wiking	0.46 kg (8.7%)	75 %	70
Grain	Strzegom Wiedeński	1.03 kg (19.4%)	79 %	10
Grain	SŁÓD VIKING MONACHIJSKI JASNY I	1.06 kg (20%)	78 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny (szyszki)	30 g	60 min	5 %
Aroma (end of boil)	Chinok pl	18 g	10 min	7.5 %
Aroma (end of boil)	Sybilla własny (szyszki)	20 g	10 min	5 %
Dry Hop	Nelson Sauvín NZ	33 g	---	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - W35 German Lager	Lager	Slant	150 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	0.5 g	Mash	---
Fining	Mech irlandzki	3 g	Boil	15 min