

Star City Blonde lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **3**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.7 liter(s)**

Steps

- Temp **67.8 C**, Time **45 min**
- Temp **64.4 C**, Time **30 min**

Mash step by step

- Heat up **2.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **30 min** at **64.4C**
- Keep mash **45 min** at **67.8C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Pilsen Light	0.45 kg (14.2%)	95 %	4
Dry Extract	Muntons DME - Extra Light	0.45 kg (14.2%)	95 %	6
Grain	Briess - 6 Row Brewers Malt	0.35 kg (11.1%)	78 %	4
Grain	Briess - 2 Row Brewers Malt	0.33 kg (10.5%)	80.5 %	4
Adjunct	Rice, Flaked	0.45 kg (14.2%)	70 %	2
Adjunct	Corn, Flaked	0.45 kg (14.2%)	80 %	2
Grain	Carahell	0.23 kg (7.3%)	77 %	26
Sugar	Corn Syrup	0.45 kg (14.2%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	5.95 g	60 min	5.4 %
Boil	Saaz (Czech Republic)	10.21 g	30 min	5.4 %
Boil	Saaz (Czech Republic)	14.46 g	15 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.34 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	extra light dme	453.59 g	Boil	35 min
Fining	Irish Moss	14.17 g	Boil	15 min
Other	Yeast Nutrient	28.35 g	Boil	10 min
Flavor	orange peel	56.7 g	Boil	7 min
Other	corn syrup	453.59 g	Boil	5 min

Notes

- O.G 1043, Pitch Yeast, 1 pk at 60 f ambient air 40 degrees. Ferment for 3 1/2 days on 5th day, check gravity 1,006 transfer to Cubinator add 4.75 oz's of corn sugar diluted with 2/3 c. of water. Put container in fridge for beer conditioning & carbonation for 6 - 8 wks. fridge temp 36-40 f.
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