

# Tropical Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **6.3**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **52 C**, Time **0 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (81.3%)	81 %	4
Grain	Strzegom Wiedeński	0.7 kg (14.6%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (4.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Cascade	40 g	10 min	6 %

## Yeasts

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

## Notes

- Słody wsypać do temp 52Ci od razu podnosić temp do 64C.  
Wysładzać wodą w temp 78C  
*Mar 20, 2021, 11:26 PM*