jezioro dywickie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **53.8 liter(s)**
- Total mash volume **71.7 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **53.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **59 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	17.93 kg *(100%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Sybilla	25 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	16.5 g	Fermentis Division of S.I.Lesaffre

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.