

# Amerykański Lager Pre

- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **45 C**, Time **1 min**
- Temp **63 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **15 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilzneński 6-rzędowy | 1.5 kg (32.6%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński                   | 1.8 kg (39.1%) | 80 %  | 4   |
| Grain | Corn, Flaked                          | 1.3 kg (28.3%) | 80 %  | 1   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Mount Hood | 16 g   | 70 min | 5.5 %      |
| Boil    | Vanguard   | 30 g   | 70 min | 5.5 %      |

## Yeasts

| Name                    | Type  | Form  | Amount | Laboratory |
|-------------------------|-------|-------|--------|------------|
| Wyeast - Bohemian Lager | Lager | Slant | 100 ml | ---        |