

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.3**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **10 %**
- Size with trub loss **1100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1320 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **787.5 liter(s)**
- Total mash volume **1012.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **787.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **757.5 liter(s)** of **76C** water or to achieve **1320 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 225 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | eqanot            | 500 g  | 90 min | 13 %       |
| Boil    | Lublin (Lubelski) | 1500 g | 20 min | 4 %        |

## Yeasts

| Name               | Type  | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| lager fermentation | Lager | Dry  | 1000 g | Lallemand  |