

## American Lager 2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **4**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (83.3%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%) | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.5 kg (8.3%) | 78 %  | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnum   | 30 g   | 60 min   | 11.5 %     |
| Boil    | Cascade  | 10 g   | 15 min   | 6 %        |
| Boil    | Amarillo | 10 g   | 15 min   | 9.5 %      |
| Boil    | Summit   | 10 g   | 15 min   | 17 %       |
| Boil    | Amarillo | 10 g   | 0 min    | 9.5 %      |
| Boil    | Cascade  | 10 g   | 0 min    | 6 %        |
| Boil    | Summit   | 10 g   | 0 min    | 17 %       |
| Dry Hop | Amarillo | 20 g   | 7 day(s) | 9.5 %      |
| Dry Hop | Cascade  | 20 g   | 7 day(s) | 6 %        |
| Dry Hop | Summit   | 20 g   | 7 day(s) | 17 %       |

### Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 125 ml | Fermentum Mobile |