

American Lager 2021

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **7.5**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Eraclea 2,5-4,5 Weyermann	5 kg (71.4%)	80.5 %	4
Grain	Pszeniczny jasny 3-5 Weyermann	1 kg (14.3%)	82 %	4
Grain	Biscuit 45-55 Castle Malting	1 kg (14.3%)	77 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7 USA	10 g	30 min	12.1 %
Boil	Azacca USA	10 g	20 min	13.2 %
Boil	Strata USA	10 g	10 min	15.5 %
Dry Hop	Idaho 7 USA	20 g	15 day(s)	12.1 %
Dry Hop	Azacca USA	20 g	10 day(s)	13.2 %
Dry Hop	Strata USA	20 g	5 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis