

# American Lager by "Kocia Radość"

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.2**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.35 kg (77%)	81 %	4
Grain	Karamel Pils Steinbach	0.5 kg (11.5%)	79 %	6
Adjunct	Ryż biały	0.5 kg (11.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W34/70	Lager	Dry	23 g	---