

# American Lager Piter86

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4.8**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (80.4%)	82 %	4
Grain	Viking Karmel 30	0.5 kg (13.4%)	75 %	30
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.23 kg (6.2%)	99 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	15 min	10.5 %
Dodany podczas intensywnej pracy drożdży				
Boil	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	20 g	Gozdawa