

# American multigrain lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.1**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (30.3%)	81 %	4
Grain	Pszeniczny	1.3 kg (39.4%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (30.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	12 g	60 min	16.3 %
Boil	Vic Secret	6 g	5 min	16.3 %
Dry Hop	Motueka	14 g	28 day(s)	7 %
Dry Hop	Vic Secret	22 g	4 day(s)	16.3 %
Dry Hop	Motueka	30 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis