

Amerykan polish lager

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **3.3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **100 C**, Time **60 min**
- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **75C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.5 kg (77.8%) | 80 % | 4 |
| Grain | słód Karamel Pils | 0.5 kg (11.1%) | 80 % | --- |
| Grain | ryż biały | 0.5 kg (11.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 2 min | 4 % |
| Dry Hop | Marynka | 5 g | 2 day(s) | 10 % |
| Dry Hop | Lublin (Lubelski) | 5 g | 2 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-05 | Lager | Slant | 100 ml | --- |