

# German Lager

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **85 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **85C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (100%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	6.2 %
Dry Hop	Saaz (Czech Republic)	40 g	7 day(s)	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SAFLAGER S-189	Lager	Dry	11.5 g	Fermentis