

# Hoppy Lager

- Gravity **14 BLG**
- ABV ---
- IBU **36**
- SRM **3.5**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3150 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3795 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2085 liter(s)**
- Total mash volume **2780 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **2085 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2405 liter(s)** of **76C** water or to achieve **3795 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	545 kg (78.4%)	81 %	4
Grain	Pszeniczny	150 kg (21.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	3000 g	60 min	10 %
Boil	Marynka	2250 g	10 min	10 %
Boil	Lublin (Lubelski)	2250 g	10 min	4 %
Boil	Sybilla	2250 g	10 min	3.5 %
Whirlpool	Marynka	2250 g	10 min	10 %
Whirlpool	Lublin (Lubelski)	2250 g	10 min	4 %
Whirlpool	Sybilla	2250 g	10 min	3.5 %
Dry Hop	Citra	15000 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	3000 g	fermentis