

India Pale Lager

- Gravity **14.7 BLG**
- ABV ---
- IBU **86**
- SRM **6.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (84%)	80 %	4
Grain	caramunich II	0.25 kg (4.2%)	75 %	120
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4
Grain	Wiedeński castle malting	0.45 kg (7.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Summit	25 g	15 min	17 %
Boil	Citra	25 g	15 min	12 %
Boil	Nelson Sauvín	25 g	5 min	11 %
Boil	Summit	5 g	60 min	17 %
Boil	Nelson Sauvín	5 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	saflager