

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 |