

# Kazbek lager 2020

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.5**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (81.6%)	82 %	4
Grain	Castlemalting - Cara Clair	0.25 kg (10.2%)	78 %	4
Grain	Rice, Flaked	0.2 kg (8.2%)	70 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	10 g	60 min	4.9 %
Boil	Kazbek	15 g	15 min	4.9 %
Aroma (end of boil)	Kazbek	15 g	10 min	4.9 %
Dry Hop	Kazbek	40 g	5 day(s)	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	9.58 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Whirlfloc	1 g	Boil	10 min