

Lager B 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **6.1**
- Style **Dark American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | PALE ALE/PILS BYDGOSZCZ | 5 kg (83.3%) | 82 % | 4.8 |
| Grain | MONACHIJSKI typ I BYDGOSZCZ | 0.5 kg (8.3%) | 80 % | 16 |
| Grain | KARMELOWY CRYSTAL 60 EBC | 0.5 kg (8.3%) | 80 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 20 g | 60 min | 8.9 % |
| Aroma (end of boil) | Tradition | 25 g | 20 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|---------------------------------------|
| Saflager S-23 | Lager | Slant | 100 ml | Fermentis Division of S.I.Lesaffre |