

# Lager Gozdawa w35

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.5**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 3.5 kg (74.5%) | 80 %  | 4   |
| Grain | Weyermann - Carapils  | 1 kg (21.3%)   | 78 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4.3%)  | 75 %  | 30  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Styrian Golding       | 30 g   | 60 min | 3.4 %      |
| Boil                | Hallertau magnum      | 20 g   | 20 min | 11.8 %     |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 0 min  | 3.5 %      |