

## Lager nr.2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **3.2**
- Style **Premium 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 **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8.7 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 (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	40 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	15 min	4 %
Aroma (end of boil)	Citra	5 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	16.5 g	Fermentis Division of S.I.Lesaffre