

# Not so Serious - New Zealand Lager

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **73**
- SRM **7.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.8 kg (47.4%)	79 %	22
Grain	Viking Pale Ale malt	2 kg (52.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	15 g	60 min	14 %
Boil	Pacifica (NZ)	15 g	60 min	5.4 %
Boil	Southern Cross	15 g	15 min	14 %
Boil	Pacifica (NZ)	15 g	15 min	5.4 %
Aroma (end of boil)	Pacifica (NZ)	30 g	10 min	5.4 %