

Nothingam lager*

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **46.2 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **55 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **35.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **55 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (90.9%)	80 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	8 %
Boil	Perle	30 g	30 min	5.5 %
Boil	Perle	30 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar