

Strong Izabella Lager

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **4.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (75%) | 81 % | 4 |
| Grain | Wiedenski Malt | 1 kg (16.7%) | 79 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 10 g | 70 min | 10 % |
| Boil | Izabella | 15 g | 60 min | 5.1 % |
| Aroma (end of boil) | Izabella | 20 g | 20 min | 5.1 % |
| Whirlpool | Izabella | 15 g | 1 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| LalBrew Nottingham | Ale | Slant | 300 ml | --- |

Notes

- Fermentacja w 13C.
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