

Szybki Lager na grila

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **2.9**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.2 kg (93.3%)	80.5 %	2
Grain	Weyermann - Vienna Malt	0.3 kg (6.7%)	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Chinook	50 g	10 day(s)	13 %
Dry Hop	Simcoe	30 g	10 day(s)	13.2 %
Dry Hop	Citra	50 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	45 min