

TROPICAL LAGER 12 BLG 25L

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **14.7**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **52 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4.25 kg (65.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.75 kg (11.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 1.5 kg (23.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Marynka | 32 g | 60 min | 8.8 % |
| Aroma (end of boil) | Enigma (AUS) | 50 g | 1 min | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| BAVARIAN LAGER M76 Mangrove Jack's | Lager | Dry | 20 g | Mangrove Jack's |