

# Warrior T-58

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.7**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **11.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.25 kg (10%)	78 %	4
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (20%)	81 %	4
Grain	Viking Pilsner malt	1.75 kg (70%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %
Aroma (end of boil)	Warrior	10 g	10 min	15.5 %