

# American Lager

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- Gravity **12.8 BLG**
- ABV ---
- IBU **26**
- SRM **3.8**
- Style **Lite 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (77.8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4
Grain	Ryż	0.5 kg (11.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.4 %
Boil	Lublin (Lubelski)	15 g	15 min	4.3 %
Dry Hop	Amarillo	10 g	5 day(s)	8.8 %
Aroma (end of boil)	Citra	15 g	5 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis