

# American Lager 10.03.2022

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **5.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **3 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.7 liter(s)** of **76C** water or to achieve **52.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (76.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (15.3%)	79 %	22
Grain	Carahell	0.8 kg (8.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	28.3 g	40 min	26.1 %
Boil	Loral	30 g	15 min	12 %
Boil	Saaz	40 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile