

# American Lager

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **3.5**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castle malting pilsen	2.5 kg (78.1%)	83 %	3
Grain	Viking Wheat Malt	0.5 kg (15.6%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12.2 %
Boil	Amarillo	10 g	15 min	9.5 %
Dry Hop	Citra	40 g	3 day(s)	12.2 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Liquid	100 ml	White Labs

## Notes

- Woda RO:Kran 1:1  
Dodałem 2 gr chlorku wapnia do zacierania  
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