

# American Lager

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- Gravity **10.9 BLG**
- ABV ---
- IBU **19**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilznieński            | 3.35 kg (87%) | 81 %  | 4   |
| Grain | Karamel Pils Steinbach | 0.5 kg (13%)  | 79 %  | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 1 min  | 4 %        |
| Boil    | Marynka           | 15 g   | 60 min | 10 %       |

## Yeasts

| Name     | Type  | Form | Amount | Laboratory |
|----------|-------|------|--------|------------|
| brewferm | Lager | Dry  | 12 g   | ---        |

## Extras

| Type  | Name | Amount | Use for | Time   |
|-------|------|--------|---------|--------|
| Other | ryż  | 500 g  | Mash    | 45 min |