

American Lager

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **60 C**, Time **600 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **600 min** at **60C**
- Keep mash **60 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (57.1%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 25 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 40 ml | Wyeast Labs |