

American Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (20%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|-----------|------------|
| Boil | Zeus | 45 g | 5 min | 15.5 % |
| Boil | Citra | 60 g | 80 min | 1 % |
| Boil | Zeus | 15 g | 80 min | 1 % |
| Dry Hop | Citra | 30 g | 14 day(s) | 1 % |

Yeasts

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

Notes

- Fermentacja burzliwa 18 dni
Fermentacja cicha 0 st. 18 dni
Mar 6, 2018, 2:34 PM
- Zacieranie:
64 st. 20min
72 st. 40min
78 st.
Mar 6, 2018, 2:39 PM