

Amerykański słodziak

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.7%)	80 %	4
Adjunct	płatki ryżowe	1 kg (13.3%)	80 %	0
Grain	Viking Pale Ale malt	1 kg (13.3%)	80 %	5
Grain	słód zakwaszający	0.5 kg (6.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %
Boil	Willamette	10 g	15 min	4.5 %
Boil	Willamette	25 g	0 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	10 g	Boil	15 min
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