

# Fake lager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (41.7%)	80 %	7
Grain	Strzegom Wiedeński	0.5 kg (10.4%)	79 %	10
Grain	Briess - Pilsen Malt	2 kg (41.7%)	80.5 %	2
Grain	Cara Blonde - Castle Malting	0.3 kg (6.3%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Tomyski	25 g	10 min	4 %
Aroma (end of boil)	Tomyski	25 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega