

# Izabella Idaho lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **3.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	60 min	7.6 %
Boil	Izabella	20 g	20 min	7.6 %
Boil	Idaho	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozgawa Lager	Lager	Slant	300 ml	---

## Notes

- Mech irlandzki.  
Chmiel Idaho 20g na zimno 7 dni przed zlewaniem na leżakowanie.  
Fermentacja lodówka 10 stopni.  
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