

# Juicy lager

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **15**
- SRM **3.6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.7 liter(s)**

## Steps

- Temp **74.4 C**, Time **10 min**
- Temp **68.9 C**, Time **60 min**
- Temp **62.8 C**, Time **15 min**

## Mash step by step

- Heat up **3.5 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **15 min** at **62.8C**
- Keep mash **60 min** at **68.9C**
- Keep mash **10 min** at **74.4C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Pilsen Light	0.45 kg (18%)	95 %	4
Grain	Briess - 2 Row Brewers Malt	0.54 kg (21.6%)	80.5 %	4
Grain	Briess - 6 Row Brewers Malt	0.34 kg (13.6%)	78 %	4
Adjunct	Rice, Flaked	0.45 kg (18%)	70 %	2
Adjunct	Corn, Flaked	0.45 kg (18%)	80 %	2
Grain	Briess - Carapils Malt	0.09 kg (3.6%)	74 %	3
Grain	Caramunich® typ I	0.18 kg (7.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	2.83 g	20 min	15 %
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Boil	Galaxy	7.09 g	10 min	15 %
Boil	Galaxy	8.5 g	5 min	15 %
Aroma (end of boil)	Galaxy	8.5 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.34 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc tablet	14.17 g	Boil	15 min
Water Agent	yeast nutrient	14.17 g	Boil	10 min
Flavor	watermelon candi	1133.98 g	Boil	5 min

## Notes

- 5.5 abv, ferment 3 days, check gravity on 4th day 1011, add 40 pcs watermelon jolly ranchers end of boil, 1.006--Transfer to cubinator, add corn sugar 4 oz. put into fridge. for 4 wks! ( for tap water add 2-1/4 t acid blend and 1/2 campden tablet to 5 gal tap water).  
*Jan 4, 2018, 6:10 AM*