

# Lager AmorePreta

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.1**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 4.5 kg (90%) | 80.5 % | 3   |
| Grain | Bestmalz Carmel Pils       | 0.5 kg (10%) | 75 %   | 5   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnat     | 20 g   | 60 min   | 11.2 %     |
| Aroma (end of boil) | AmorePreta | 25 g   | 5 min    | 9.9 %      |
| Whirlpool           | AmorePreta | 50 g   | 15 min   | 9.9 %      |
| Dry Hop             | AmorePreta | 125 g  | 4 day(s) | 9.9 %      |