

# lagi

- Gravity **13.6 BLG**
- ABV ---
- IBU **27**
- SRM **7.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński  | 4 kg (64.4%)   | 81 %  | 4   |
| Grain | Monachijski | 2 kg (32.2%)   | 80 %  | 16  |
| Grain | Carahell    | 0.21 kg (3.4%) | 77 %  | 26  |

## Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Admiral               | 15 g   | 60 min   | 14.3 %     |
| Boil    | Hallertau             | 30 g   | 20 min   | 2.6 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min   | 4.5 %      |
| Dry Hop | Hallertau             | 20 g   | 7 day(s) | 4.5 %      |
| Dry Hop | Saaz (Czech Republic) | 30 g   | 7 day(s) | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                               |       |        |       |            |
|-------------------------------|-------|--------|-------|------------|
| WLP840 - American Lager Yeast | Lager | Liquid | 50 ml | White Labs |
|-------------------------------|-------|--------|-------|------------|