

# lagier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.1**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **38.8 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9.5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	45 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	45 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	35 g	Lallemand