

Lazy June - Zula Vermelho/ W34 70

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.8**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | castlemalting - pils | 2.4 kg (80%) | 82 % | 3 |
| Grain | Weyermann - Carapils | 0.1 kg (3.3%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.3 kg (10%) | 70 % | 2 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (6.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Zula | 10 g | 30 min | 9.7 % |
| Boil | Zula | 10 g | 15 min | 9.7 % |
| Dry Hop | Zula | 20 g | 3 day(s) | 9.7 % |
| Dry Hop | Vermelho | 40 g | 3 day(s) | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| safale w34/70 | Lager | Slant | 100 ml | --- |

Notes

- Woda RO jonizowana modyfikowana:

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

6ml chlorek wapnia
2ml kwas mlekowy
May 15, 2021, 10:47 AM