

# My First Under Pressure Lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **6.8**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount          | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Słód Pilsneński<br>Viking Malt<br>Strzegom 3-4,5 EBC | 2.75 kg (51.9%) | 80 %  | 4   |
| Grain | Słód Red Ale<br>Strzegom Wiking                      | 0.46 kg (8.7%)  | 75 %  | 70  |
| Grain | Strzegom Wiedeński                                   | 1.03 kg (19.4%) | 79 %  | 10  |
| Grain | SŁÓD VIKING<br>MONACHIJSKI JASNY I                   | 1.06 kg (20%)   | 78 %  | 15  |

## Hops

| Use for             | Name                        | Amount | Time   | Alpha acid |
|---------------------|-----------------------------|--------|--------|------------|
| Boil                | Sybilla własny<br>(szyszki) | 30 g   | 60 min | 5 %        |
| Aroma (end of boil) | Chinok pl                   | 18 g   | 10 min | 7.5 %      |
| Aroma (end of boil) | Sybilla własny<br>(szyszki) | 20 g   | 10 min | 5 %        |
| Dry Hop             | Nelson Sauvín NZ            | 33 g   | ---    | 11 %       |

## Yeasts

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

|                               |       |       |        |     |
|-------------------------------|-------|-------|--------|-----|
| Gozdawa - W35<br>German Lager | Lager | Slant | 150 ml | --- |
|-------------------------------|-------|-------|--------|-----|

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips           | 0.5 g  | Mash    | ---    |
| Fining      | Mech irlandzki | 3 g    | Boil    | 15 min |