

# NZ Lager

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (33.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	60 min	15.3 %
Whirlpool	Waimea	17.5 g	30 min	15.3 %
Whirlpool	Mosaic	19 g	30 min	13.2 %
Dry Hop	Cascade	50 g	3 day(s)	5.8 %
Dry Hop	Equinox	50 g	2 day(s)	12.8 %

biotransformacja razem z cascade na 3 dzien burzliwej

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	4000 ml	---