

Piwutko Fake Lager (falešný lager)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **57**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.3 kg (80.3%)	80.5 %	2
Grain	Strzegom Wiedeński	1.3 kg (19.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	32.5 g	90 min	8 %
Boil	Premiant	15 g	60 min	8 %
Boil	Sladek	13.75 g	60 min	6 %
Boil	Zatecki czerwieniak	45 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Dry	27.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Fining	Protaflog	2.5 g	Boil	15 min
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