

# podchmielony eurolager

- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **4**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (79.2%)	80 %	4
Grain	Rice, Flaked	1 kg (20.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	10 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Notes

- fermentacja burzliwa - 11 st. - 10 dni  
fermentacja cicha - 2 st. - 21 dni  
*Feb 1, 2017, 2:36 PM*