

# Sand Lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **2.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	70 min	3.5 %
Boil	Sybilla	10 g	30 min	6.7 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-23	Lager	Dry	11.5 g	safa