

Strong Izabella Lager

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **4.4**
- Style **Premium 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 **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75%)	81 %	4
Grain	Wiedenski Malt	1 kg (16.7%)	79 %	7
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	70 min	10 %
Boil	Izabella	15 g	60 min	5.1 %
Aroma (end of boil)	Izabella	20 g	20 min	5.1 %
Whirlpool	Izabella	15 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Nottingham	Ale	Slant	300 ml	---

Notes

- Fermentacja w 13C.
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.