

# Summer Lager

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.5**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.7 liter(s)**
- Total mash volume **4.9 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **3.7 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **71C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.93 kg (76%)	82 %	4
Grain	Strzegom Monachijski typ I	0.171 kg (14%)	79 %	16
Grain	Weyermann - Carapils	0.122 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	1 g	5 min	18.5 %
Whirlpool	Vic Secret	8 g	30 min	18.5 %
Dry Hop	Vic Secret	5 g	14 day(s)	18.5 %
Dry Hop	Izabella	5 g	14 day(s)	6.8 %
Dry Hop	Zula	5 g	14 day(s)	9.7 %
Dry Hop	Okatawia	5 g	14 day(s)	9.4 %
Dry Hop	Vic Secret	20 g	1 day(s)	18.5 %