Lager kombi

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.1**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(83.3%)*	82 %	4
Grain	Strzegom Wiedeński	1 kg *(16.7%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	29 g	40 min	8.8 %
Boil	Saaz (Czech Republic)	25 g	15 min	3.2 %
Boil	Hallertau Blanc	25 g	15 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Liquid	400 ml	saflager