

American Belma Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.6**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.1 kg (72.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.4 kg (13.8%) | 80 % | 6 |
| Grain | Rice, Flaked | 0.4 kg (13.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | belma USA | 12 g | 60 min | 11.5 % |
| Aroma (end of boil) | belma USA | 13 g | 3 min | 11.5 % |
| Dry Hop | belma USA | 25 g | 3 day(s) | 11.5 % |