

American Lager 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **4**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 11.5 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Summit | 10 g | 15 min | 17 % |
| Boil | Amarillo | 10 g | 0 min | 9.5 % |
| Boil | Cascade | 10 g | 0 min | 6 % |
| Boil | Summit | 10 g | 0 min | 17 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |
| Dry Hop | Summit | 20 g | 7 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 125 ml | Fermentum Mobile |