

American Lager 2021

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **7.5**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|--------|-----|
| Grain | Pilzneński Eraclea 2,5-4,5 Weyermann | 5 kg (71.4%) | 80.5 % | 4 |
| Grain | Pszeniczny jasny 3-5 Weyermann | 1 kg (14.3%) | 82 % | 4 |
| Grain | Biscuit 45-55 Castle Malting | 1 kg (14.3%) | 77 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|-----------|------------|
| Boil | Idaho 7 USA | 10 g | 30 min | 12.1 % |
| Boil | Azacca USA | 10 g | 20 min | 13.2 % |
| Boil | Strata USA | 10 g | 10 min | 15.5 % |
| Dry Hop | Idaho 7 USA | 20 g | 15 day(s) | 12.1 % |
| Dry Hop | Azacca USA | 20 g | 10 day(s) | 13.2 % |
| Dry Hop | Strata USA | 20 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis |