

American Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.8**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|--------|-----|
| Grain | Pilzneński Souflett | 4 kg (56.3%) | 81 % | 4 |
| Grain | Wiedeński Malteurop | 1 kg (14.1%) | 79 % | 8 |
| Adjunct | Corn, Flaked | 0.5 kg (7%) | 80 % | 2 |
| Adjunct | Rice, Flaked | 0.3 kg (4.2%) | 70 % | 2 |
| Grain | Oat, Raw | 1 kg (14.1%) | 60.9 % | 4 |
| Grain | Briess - Carapils Malt | 0.3 kg (4.2%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Crystal | 50 g | 45 min | 2.4 % |
| Boil | Chinook | 30 g | 30 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 3 g | Boil | 15 min |