

American Lager 3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- 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	Bestmalz Carmel Pils	0.5 kg (8.3%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	15 %
Boil	Amarillo	34 g	15 min	8.8 %
Boil	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

Yeasts

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