

# American Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.8**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (67.6%)	82 %	4
Grain	Monachijski typ II 20-25 EBC Castlemalting	0.5 kg (13.5%)	80 %	20
Grain	Steinbach wiedeński	0.4 kg (10.8%)	85 %	8
Grain	Weyermann - Carapils	0.3 kg (8.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra CP	10 g	60 min	13.9 %
Boil	Citra CP	10 g	15 min	13.9 %
Dry Hop	Sabro CP	100 g	3 day(s)	16.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Notes

- Woda RO:kran 1:1  
zacieranie 16.5L -> kwas mlekowy 1.5ml  
wysładzanie 8L -> kwas mlekowy 1.5  
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