

# Amerykański Lager Pre

- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **45 C**, Time **1 min**
- Temp **63 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **15 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	1.5 kg (32.6%)	80 %	5
Grain	Strzegom Pilzneński	1.8 kg (39.1%)	80 %	4
Grain	Corn, Flaked	1.3 kg (28.3%)	80 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	16 g	70 min	5.5 %
Boil	Vanguard	30 g	70 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Slant	100 ml	---