

Będzie do gryla

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5.8**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (83.3%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (12.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 12.7 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 1 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-------|-------|--------|-----------|
| Lalbrew Diamond Lager | Lager | Slant | 300 ml | Lallemand |
|-----------------------|-------|-------|--------|-----------|