

## Fto to wjy

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **38**
- SRM **2.8**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **6.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.05 kg (39.6%)	79 %	10
Grain	Płatki owsiane	0.5 kg (18.9%)	85 %	3
Grain	Barley, Flaked	0.6 kg (22.6%)	80 %	4
Sugar	Cukier	0.5 kg (18.9%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	20 g	60 min	10 %
Boil	Pilgrim	10 g	20 min	10 %
Whirlpool	Pilgrim	10 g	1 min	10 %
Boil	Pilgrim	10 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis