

Izabella Idaho lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **3.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (88.9%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 10 g | 60 min | 7.6 % |
| Boil | Izabella | 20 g | 20 min | 7.6 % |
| Boil | Idaho | 30 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Gozgawa Lager | Lager | Slant | 300 ml | --- |

Notes

- Mech irlandzki.
Chmiel Idaho 20g na zimno 7 dni przed zlewaniem na leżakowanie.
Fermentacja lodówka 10 stopni.
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