

Koncerniak Pioter company

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.7**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Chinook | 8 g | 60 min | 13 % |
| Boil | Marynka | 8 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 10 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| s-189 | Lager | Liquid | 160 ml | --- |