

## Lager 03-12-2020 r.

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **2.8**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (100%)	81 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	10 g	60 min	15.8 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.7 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.1 %
Whirlpool	Saaz (Czech Republic)	70 g	5 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	180 ml	Wyeast Labs