

Lager #1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **6.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **190 liter(s)**
- Trub loss **5 %**
- Size with trub loss **199.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **224.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **157.5 liter(s)**
- Total mash volume **202.5 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **157.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **112.2 liter(s)** of **76C** water or to achieve **224.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	30 kg (66.7%)	80 %	3.7
Grain	Strzegom Wiedeński	5 kg (11.1%)	79 %	10
Grain	Monachijski	5 kg (11.1%)	80 %	16
Grain	Abbey Malt Weyermann	5 kg (11.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	200 g	60 min	7.8 %
Boil	Cascade PL	200 g	20 min	5.2 %
Boil	Cascade PL	300 g	10 min	5.2 %
Boil	Cascade PL	300 g	5 min	5.2 %
Whirlpool	Cascade PL	200 g	10 min	5.2 %
Whirlpool	El Dorado	300 g	10 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	3000 ml	Fermentis