

## Lager #3 american

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **4.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **432 liter(s)**
- Total mash volume **567 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **432 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **325.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	105 kg (77.8%)	80 %	4
Grain	Strzegom Monachijski typ I	25 kg (18.5%)	79 %	16
Grain	Weyermann - Carapils	5 kg (3.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	150 g	60 min	13 %
Boil	Simcoe	150 g	60 min	13.2 %
Whirlpool	Chinook	600 g	10 min	13 %
Whirlpool	Simcoe	600 g	10 min	13.2 %
Dry Hop	Chinook	1000 g	3 day(s)	13 %
Dry Hop	Simcoe	1000 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
namysłów	Lager	Slant	10000 ml	---