

# Lager

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	5 g	60 min	8.1 %
Aroma (end of boil)	Nadwiślański	10 g	10 min	5.9 %
Dry Hop	Nadwiślański	10 g	3 day(s)	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis