

# Lager amerykański

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking - pilznieński | 4.6 kg (85.2%) | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (5.6%)  | 78 %  | 4   |
| Grain | Płatki jęczmienne    | 0.5 kg (9.3%)  | 70 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|---|--------|--------|------------|
| Boil                | gorzyczny Marynka - szyszki własny zbiór      | 25 g   | 60 min | 10 %       |
| Aroma (end of boil) | aromatyczny Centennial - szyszki własny zbiór | 100 g  | 5 min  | 10 %       |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 100 ml | Fermentis  |