

## Lager B 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **6.1**
- Style **Dark American Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **20 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE/PILS BYDGOSZCZ	5 kg (83.3%)	82 %	4.8
Grain	MONACHIJSKI typ I BYDGOSZCZ	0.5 kg (8.3%)	80 %	16
Grain	KARMELOWY CRYSTAL 60 EBC	0.5 kg (8.3%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	8.9 %
Aroma (end of boil)	Tradition	25 g	20 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	100 ml	Fermentis Division of S.I.Lesaffre