

# Lager Głogoczowski 1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.8**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	CaraBody Viking Malt	0.4 kg (7.4%)	79 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9 %
Boil	Tomyski	15 g	5 min	3.9 %
Aroma (end of boil)	Tomyski	15 g	1 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	10 g	Gozdawa