

lager-kamil

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **3.9**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.6 liter(s)**
- Total mash volume **64.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **48.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **40 min** at **73C**
- Sparge using **31.4 liter(s)** of **76C** water or to achieve **63.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Lager	12.5 kg (77.2%)	81 %	3
Grain	1 Weyermann - Carapils	0.5 kg (3.1%)	78 %	4
Grain	2 Orkiszowy Weyermann - Spelt Malt	1 kg (6.2%)	81 %	5
Grain	Płatki owsiane	1.2 kg (7.4%)	85 %	3
Grain	3 Płatki pszeniczne	1 kg (6.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Halertau ariana	100 g	60 min	11.7 %
Aroma (end of boil)	Crystal	30 g	30 min	4.9 %
Aroma (end of boil)	Crystal	30 g	5 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis