

# lagi

---

- Gravity **13.6 BLG**
- ABV ---
- IBU **27**
- SRM **7.4**
- Style **Premium 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 **6 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64.4%)	81 %	4
Grain	Monachijski	2 kg (32.2%)	80 %	16
Grain	Carahell	0.21 kg (3.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	Hallertau	30 g	20 min	2.6 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Dry Hop	Hallertau	20 g	7 day(s)	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP840 - American Lager Yeast	Lager	Liquid	50 ml	White Labs
-------------------------------	-------	--------	-------	------------