

# Lagier górny

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **25 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	25 g	60 min	8.5 %
Boil	Fuggles	20 g	20 min	5.5 %
Aroma (end of boil)	Fuggles	20 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Temperatura otoczenia 11/12stp us05  
Nov 28, 2024, 9:47 PM