

My lager

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **4.2**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Słód Pilsneński Viking | 4 kg (80%) | 80 % | 4 |
| Grain | Słód monahijski Viking | 1 kg (20%) | 78 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Sybilla własny - szyszki | 50 g | 60 min | 5 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| German lager Gozdawa W35 | Lager | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 2 g | Boil | 60 min |