

Polski Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (83.1%) | 82 % | 4 |
| Grain | Weyermann - Carared | 0.15 kg (3.9%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (13%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | lubelski BA | 30 g | 30 min | 6.5 % |
| Boil | Oktawia | 20 g | 2 min | 7.1 % |
| Dry Hop | Amora Preta HB | 100 g | 2 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| Lallemand - diamond lager | Lager | Dry | 11.5 g | Lallemand |

Notes

- Woda RO modyfikowana kwasem mlekowym
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