

# Styrian fejk lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.7**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (75.5%)	80 %	4
Grain	Pszeniczny	0.5 kg (18.9%)	85 %	4
Grain	Abbey Castle	0.15 kg (5.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf'19	10 g	60 min	11.6 %
Whirlpool	Styrian Wolf'19	20 g	1 min	11.6 %
Dry Hop	Styrian Wolf'19	30 g	2 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	1.5 g	Mash	10 min
Dodatek do 9l wody do wysładzania.				