

Tropical Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **52 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.75 kg (12.5%) | 79 % | 10 |
| Grain | Viking Carmel malt | 0.25 kg (4.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.9 % |
| Aroma (end of boil) | Vic Secret | 30 g | 5 min | 18.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M76 Bavarian Lager | Lager | Dry | 12.5 g | --- |