

hoppy lager 11.5 BLG - centrum piwowarstwa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **58**
- SRM **3.6**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **10 min** at **75.6C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (92%)	80 %	4
Grain	Strzegom Wiedeński	0.2 kg (4.6%)	79 %	10
Grain	Weyermann - Carapils	0.15 kg (3.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial US BBC Pure 2022	10 g	90 min	10.5 %
90min od wrzenia ?				
Boil	Cascade US BBC Pure 2022	10 g	30 min	8.2 %
Boil	Chinok US 2021	10 g	30 min	13.7 %
Aroma (end of boil)	Cascade US BBC Pure 2022	10 g	20 min	8.2 %
Aroma (end of boil)	Centennial US BBC Pure 2022	10 g	20 min	10.5 %
Aroma (end of boil)	Chinok US 2021	10 g	20 min	13.7 %
Dry Hop	Cascade US BBC Pure 2022	10 g	3 day(s)	8.2 %

Dry Hop	Centennial US BBC Pure 2022	10 g	3 day(s)	10.5 %
Dry Hop	Chinnok US 2021	10 g	3 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	200 ml	Mangrove Jack's