

Lager pszeniczny

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4.2**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (31.6%)	80 %	4
Grain	Strzegom Pszeniczny	5.4 kg (68.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	45 g	60 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	34.5 g	Fermentis

Notes

- Baaardzo dobre piwo, trochę za mało goryczki.

Dać więcej chmielu, ok. 15 -18 IBU na goryczkę

Albo

Mocno nachmielić na aromat

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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.