

# Lager wiosna 2020

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **65 C**, Time **30 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **65C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount      | Yield | EBC |
|-------|-----------------------------------|-------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Dr Rudi | 20 g   | 30 min   | 11.3 %     |
| Aroma (end of boil) | Dr Rudi | 30 g   | 10 min   | 11.3 %     |
| Dry Hop             | Citra   | 20 g   | 4 day(s) | 12 %       |
| Dry Hop             | WAI-ITI | 20 g   | 4 day(s) | 4.1 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |