Tropical Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **5.8**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.9 kg *(78.8%)*	82 %	4
Grain	Strzegom Wiedeński	0.85 kg *(17.2%)*	79 %	10
Grain	Strzegom Karmel 150	0.2 kg *(4%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	20 min	10 %
Whirlpool	Enigma (AUS)	40 g	0 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

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