American Lager (skórka cytryny)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(95.7%)*	80 %	4
Grain	Weyermann - Carapils	0.2 kg *(4.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	5.4 %
Aroma (end of boil)	Citra	25 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70 Gozdawa	Lager	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	suszona skórka cytryny	20 g	Boil	20 min