ALE "Lager" 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **5.2**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Viking Pale Ale malt "0"	4.28 kg *(74%)*	79 %	6
Grain	Słód MONACHIJSKI typ I 16 EBC Crisp	1 kg *(17.3%)*	82 %	16
Grain	Strzegom Pilzneński	0.5 kg *(8.7%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	23 g	60 min	5 %
Boil	Mosaic	23 g	20 min	10 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.9 %
Dry Hop	Citra	20 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Drożdże Lallemand Danstar Nottingham 11 g	Ale	Slant	300 ml	---

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