

# Las Americano

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **4.9**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński                    | 3 kg (75%)     | 81 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC      | 0.5 kg (12.5%) | 75 %  | 30  |
| Grain | Weyermann<br>pszeniczny jasny | 0.5 kg (12.5%) | 80 %  | 6   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 25 g   | 10 min   | 10.5 %     |
| Dry Hop | Sybilla    | 25 g   | 7 day(s) | 3.5 %      |

## Yeasts

| Name                     | Type  | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Gozdawa Pilsner<br>Czech | Lager | Dry  | 10 g   | ---        |