

Mexican Cerveza

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **12.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | UK BREW KIT Mexican Cerveza | 1.5 kg (39.5%) | 70 % | 23 |
| Liquid Extract | ekstrakt słodowy jasny WES | 1.7 kg (44.7%) | 80 % | 35 |
| Dry Extract | ekstrakt słodowy bardzo jasny WES w proszku | 0.6 kg (15.8%) | 99 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|-------------|
| Ale z kita | Ale | Dry | 12 g | UK BREW KIT |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|----------|
| Flavor | sok z lemonki 0,5 kg | 200 g | Secondary | 3 day(s) |