

# Mexican Lager

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **4.4**
- Style **Standard 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	kukurudza	1.5 kg (30%)	80 %	2
Grain	płatki ryżowe	0.5 kg (10%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Motueka	15 g	70 min	7 %
Aroma (end of boil)	Motueka	30 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	3 g	Boil	10 min