

## Lite America

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.2**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 3 kg (63.2%)   | 81 %  | 4   |
| Grain | Rice, Flaked                | 1.5 kg (31.6%) | 70 %  | 2   |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (5.3%) | 80 %  | 6   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Mosaic        | 10 g   | 60 min   | 10 %       |
| Whirlpool | Mosaic        | 10 g   | 30 min   | 10 %       |
| Whirlpool | Nelson Sauvin | 15 g   | 30 min   | 11 %       |
| Dry Hop   | Mosaic        | 30 g   | 1 day(s) | 10 %       |
| Dry Hop   | Nelson Sauvin | 35 g   | 1 day(s) | 11 %       |

### Yeasts

| Name                          | Type  | Form   | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Liquid | 50 ml  | White Labs |