

## 5A. German Leichtbier

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **18**
- SRM **2.8**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **20.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.72 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **57.6C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (90%)	81 %	4
Grain	Strzegom Monachijski typ I	0.223 kg (10%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	5 g	60 min	7 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	15 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Iutra	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl <sub>2</sub>	1 g	Mash	60 min
Water Agent	CaSO <sub>4</sub>	3 g	Mash	60 min

### Notes

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

- 7-10dni 22-24C  
7dni 2C  
*Nov 17, 2021, 7:45 PM*