#XX Light Lager [Bud light]

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **11**
- SRM **2.8**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **64 C**, Time **45 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg *(67.6%)*	82 %	4
Grain	Rice, Flaked	1.2 kg *(32.4%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %