

BPG - Mexican Lager with Agava

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **4.2**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|----------------|-------|-----|
| Grain | Thomas Fawcett Maris Otter | 2.5 kg (51.5%) | 80 % | 6 |
| Adjunct | Kukurydza (polenta) | 1.5 kg (30.9%) | 80 % | 2 |
| Sugar | Syrop z agawy | 0.5 kg (10.3%) | 100 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (6.2%) | 78 % | 4 |
| Grain | Fawcett - Crystal | 0.05 kg (1%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Tettnang | 30 g | 60 min | 4 % |
| Boil | Motueka | 20 g | 15 min | 5.4 % |
| Boil | Wai-iti | 20 g | 15 min | 4.1 % |
| Aroma (end of boil) | Motueka | 30 g | 1 min | 5.4 % |
| Aroma (end of boil) | Wai-iti | 30 g | 1 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|-------|--------|------------|
| WLP940 - Mexican Lager Yeast | Lager | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirflock | 1 g | Boil | 15 min |