

## Lite lager (plus kukurydza)

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **2.9**
- Style **Lite 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (77.8%) | 80 %  | 4   |
| Grain | Corn, Flaked        | 1 kg (22.2%)   | 80 %  | 2   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 20 g   | 50 min | 7.7 %      |
| Aroma (end of boil) | Amarillo | 30 g   | 5 min  | 7.7 %      |

### Yeasts

| Name         | Type  | Form  | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| gęstwa 34/70 | Lager | Slant | 300 ml | ---        |

### Notes

- Łuska ryżowa 100g.  
*Aug 2, 2022, 6:17 PM*