

# Mexican Lager

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **4.4**
- Style **Standard 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (40%)   | 80 %  | 7   |
| Grain | Monachijski            | 1 kg (20%)   | 80 %  | 16  |
| Grain | kukurudza              | 1.5 kg (30%) | 80 %  | 2   |
| Grain | płatki ryżowe          | 0.5 kg (10%) | 70 %  | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort          | Motueka | 15 g   | 70 min | 7 %        |
| Aroma (end of boil) | Motueka | 30 g   | 5 min  | 7 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | ---        |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc t | 3 g    | Boil    | 10 min |