

# Agave Mexican Lager

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **10.6**

## Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	0.2 kg (13.3%)	78 %	8
Grain	Viking Pilsner malt	0.8 kg (53.3%)	82 %	4
Sugar	Agave Syrup	0.5 kg (33.3%)	65.2 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	11 g	60 min	2.9 %
Boil	Tettnang	5 g	30 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Dry	10 g	Mangrove Jack's