

## American Light (Citra single hop)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.8 kg (39.1%)	80 %	7
Grain	Pilznieński	1 kg (21.7%)	81 %	4
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Briess DME - Golden Light	0.6 kg (13%)	95 %	8
Grain	Cara-Pils/Dextrine	0.2 kg (4.3%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Centennial	40 g	1 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---