

American Light Lager

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **62**
- SRM **3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **35 min**
- Evaporation rate **20 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 1.3 kg (55.3%) | 79 % | 4 |
| Grain | Simpsons - Golden Promise | 0.6 kg (25.5%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (8.5%) | 75 % | 45 |
| Grain | Rice, Flaked | 0.25 kg (10.6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Lomik | 25 g | 35 min | 4.9 % |
| Boil | Cascade | 40 g | 15 min | 6 % |
| Whirlpool | Centennial | 40 g | 20 min | 10.5 % |
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 11 g | Mangrove Jack's |