

# BPG - Mexican Lager with Agava

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **4.2**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Maris Otter	2.5 kg (51.5%)	80 %	6
Adjunct	Kukurydza (polenta)	1.5 kg (30.9%)	80 %	2
Sugar	Syrop z agawy	0.5 kg (10.3%)	100 %	4
Grain	Weyermann - Carapils	0.3 kg (6.2%)	78 %	4
Grain	Fawcett - Crystal	0.05 kg (1%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Motueka	20 g	15 min	5.4 %
Boil	Wai-iti	20 g	15 min	4.1 %
Aroma (end of boil)	Motueka	30 g	1 min	5.4 %
Aroma (end of boil)	Wai-iti	30 g	1 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP940 - Mexican Lager Yeast	Lager	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	1 g	Boil	15 min