

# BPG Mexican Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.9**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Maris Otter	2.5 kg (53.8%)	80 %	6
Grain	Kukurydzna (polenta)	1.5 kg (32.3%)	80 %	2
"Kleikowanie" od temp. pokojowej do gotowania Dodatek 15% sodu (~250g) Przerwa 5-minutowa w 70 stopniach Gotowanie przez 30 minut Doda na pocztku zacierania (obliczy temp przy ktorej powinno si zada gotujc "zup")				
Grain	Weyermann - Pilsner Malt	0.5 kg (10.8%)	81 %	5
Grain	Weyermann - Monachijski Typ I	0.15 kg (3.2%)	82 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	13 g	60 min	5.4 %
Boil	Motueka	13 g	20 min	5.4 %
Aroma (end of boil)	Motueka	24 g	5 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	---
Jedna z 2 opcji				
WLP940 - Mexican Lager Yeast	Lager	Liquid	100 ml	White Labs
Jedna z 2 opcji				