

Light American Lager

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **14**
- SRM **3.5**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **1 %**
- Size with trub loss **561 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **623.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **246 liter(s)**
- Total mash volume **328 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **246 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **459.1 liter(s)** of **76C** water or to achieve **623.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	40 kg (48.8%)	85 %	7
Grain	Weyermann - Pilsner Malt	40 kg (48.8%)	81 %	5
Grain	Weyermann - Acidulated Malt	2 kg (2.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	187 g	60 min	12.3 %
Whirlpool	Sorachi Ace	92 g	30 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	250 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórka pomarańczy	200 g	Boil	10 min
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