

# Light Citrus Lager

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **2.5**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznieński	3.5 kg (68.6%)	--- %	3
Grain	pszeniczny	0.4 kg (7.8%)	--- %	3
Grain	Weyermann - Carapils	0.4 kg (7.8%)	78 %	4
Adjunct	Płatki pszeniczne	0.4 kg (7.8%)	85 %	3
Adjunct	Płatki ryżowe	0.4 kg (7.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12 %
Boil	Cascade	10 g	50 min	6 %
Boil	Chinook	5 g	30 min	12 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Dry Hop	Nelson Sauvín	20 g	14 day(s)	11 %
Dry Hop	Cascade	30 g	14 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa Cytrynowa	20 g	Boil	10 min
Flavor	Skórka Cytryny	20 g	Boil	15 min
Flavor	Skórka Cytryny	10 g	Secondary	7 day(s)