

## Lite lager (plus ryż i kukurydza)

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.1**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Rice, Flaked	1 kg (20%)	70 %	2
Grain	Corn, Flaked	0.5 kg (10%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	30 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
nie wiem	Lager	Slant	300 ml	---