

# Mandarynkowy Light Lager

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **10**
- SRM **2.5**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **20 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	15 min	12 %
Boil	Citra	5 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	50 ml	35-50