

## Mexican Cerveza

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **12.9**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	UK BREW KIT Mexican Cerveza	1.5 kg (39.5%)	70 %	23
Liquid Extract	ekstrakt słodowy jasny WES	1.7 kg (44.7%)	80 %	35
Dry Extract	ekstrakt słodowy bardzo jasny WES w proszku	0.6 kg (15.8%)	99 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	3 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Ale z kita	Ale	Dry	12 g	UK BREW KIT

### Extras

Type	Name	Amount	Use for	Time
Flavor	sok z lemonki 0,5 kg	200 g	Secondary	3 day(s)