Americká Desítka

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **3.3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **100 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **100C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	30 min	11.1 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11 g	Mangrove Jack's