

Agave Mexican Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **10.6**

Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Vienna Malt | 0.2 kg (13.3%) | 78 % | 8 |
| Grain | Viking Pilsner malt | 0.8 kg (53.3%) | 82 % | 4 |
| Sugar | Agave Syrup | 0.5 kg (33.3%) | 65.2 % | 69 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 11 g | 60 min | 2.9 % |
| Boil | Tettnang | 5 g | 30 min | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry | 10 g | Mangrove Jack's |