

# Amarillo Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (80.6%)	82 %	4
Grain	Corn, Flaked	0.5 kg (8.1%)	80 %	2
Grain	Rice, Flaked	0.5 kg (8.1%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	50 min	7.7 %
Aroma (end of boil)	Amarillo	30 g	0 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszona cytryna	25 g	Boil	10 min
Other	łuska ryżowa	200 g	Boil	60 min