

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 |