

# Lite America

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.2**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (63.2%)	81 %	4
Grain	Rice, Flaked	1.5 kg (31.6%)	70 %	2
Grain	Weyermann - Acidulated Malt	0.25 kg (5.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Whirlpool	Mosaic	10 g	30 min	10 %
Whirlpool	Nelson Sauvín	15 g	30 min	11 %
Dry Hop	Mosaic	30 g	1 day(s)	10 %
Dry Hop	Nelson Sauvín	35 g	1 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Liquid	50 ml	White Labs