

Mandarynkowy Light Lager

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **10**
- SRM **2.5**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **20 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 5 g | 15 min | 12 % |
| Boil | Citra | 5 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 50 ml | 35-50 |