

Mexican Lager

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **4.4**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (40%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (20%) | 80 % | 16 |
| Grain | kukurudza | 1.5 kg (30%) | 80 % | 2 |
| Grain | płatki ryżowe | 0.5 kg (10%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Motueka | 15 g | 70 min | 7 % |
| Aroma (end of boil) | Motueka | 30 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc t | 3 g | Boil | 10 min |