

mine

- Gravity **13.8 BLG**
- ABV ---
- IBU **30**
- SRM ---
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.8 kg (92.3%)	83 %	---
Grain	Caramel/Crystal Malt - 30L	0.05 kg (2.6%)	75 %	---
Grain	Briess - Munich Malt 10L	0.1 kg (5.1%)	77 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	5 g	30 min	12 %
Whirlpool	Citra	30 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP810 - San Francisco Lager Yeast	Lager	Liquid	500 ml	---