

# Mój Lite

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **32**
- SRM **4.6**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **57.1C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (56.8%)	82 %	4
Grain	Viking Munich Malt	0.8 kg (18.2%)	78 %	18
Grain	Viking Vienna Malt	0.8 kg (18.2%)	79 %	7
Grain	Weyermann - Carapils	0.15 kg (3.4%)	78 %	4
Grain	Caramunich® typ I	0.15 kg (3.4%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Mandarina Bavaria	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	150 ml	Fermentis
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