

#XX Light Lager [Bud light]

- Gravity **10 BLG**
- ABV **4 %**
- IBU **10**
- SRM **2.9**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **60.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **70 liter(s)**

Steps

- Temp **64 C**, Time **45 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **45 min** at **64C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **60.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (70%) | 82 % | 4 |
| Grain | Rice, Flaked | 3 kg (30%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 60 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Fermentis SafLager 34/70 | Lager | Slant | 800 ml | Fermentis |

Notes

- <https://www.youtube.com/watch?v=Hq5bd2DKA1Y>
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