

# American Lager

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **12**
- SRM **3**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (66.7%)	80 %	4
Grain	Corn, Flaked	1 kg (33.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	30 min	3.5 %