

# American Light Lager

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **62**
- SRM **3**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **35 min**
- Evaporation rate **20 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	1.3 kg (55.3%)	79 %	4
Grain	Simpsons - Golden Promise	0.6 kg (25.5%)	81 %	4
Grain	Abbey Malt Weyermann	0.2 kg (8.5%)	75 %	45
Grain	Rice, Flaked	0.25 kg (10.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	35 min	4.9 %
Boil	Cascade	40 g	15 min	6 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Whirlpool	Mosaic	30 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11 g	Mangrove Jack's