

American Light

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **26**
- SRM **3.1**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **5.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (78.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.4 kg (21.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Aroma (end of boil) | Jarrylo | 8 g | 5 min | 15 % |
| Whirlpool | belma USA | 13 g | --- | 11.5 % |
| Whirlpool | belma USA | 9 g | 1 min | 11.5 % |
| Boil | Sybilla | 30 g | 30 min | 3.5 % |