

# Las Americano

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **4.9**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (12.5%)	75 %	30
Grain	Weyermann pszeniczny jasny	0.5 kg (12.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	10 min	10.5 %
Dry Hop	Sybilla	25 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pilsner Czech	Lager	Dry	10 g	---