

## Lite lager (plus kukurydza)

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **2.9**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (77.8%)	80 %	4
Grain	Corn, Flaked	1 kg (22.2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	50 min	7.7 %
Aroma (end of boil)	Amarillo	30 g	5 min	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa 34/70	Lager	Slant	300 ml	---

### Notes

- Łuska ryżowa 100g.  
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