

## #XX Light Lager [Bud light]

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

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **60.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **70 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**

### Mash step by step

- Heat up **60 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **45 min** at **64C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **60.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (70%)	82 %	4
Grain	Rice, Flaked	3 kg (30%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafLager 34/70	Lager	Slant	800 ml	Fermentis

### Notes

- <https://www.youtube.com/watch?v=Hq5bd2DKA1Y>  
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