

American Light (Citra single hop)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.2**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.8 kg (39.1%) | 80 % | 7 |
| Grain | Pilznieński | 1 kg (21.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (21.7%) | 85 % | 4 |
| Grain | Briess DME - Golden Light | 0.6 kg (13%) | 95 % | 8 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (4.3%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 40 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 6 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |
| Dry Hop | Centennial | 40 g | 1 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11.5 g | --- |