

## Lite lager (plus ryż)

---

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 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 **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (88.9%)	80 %	4
Grain	Rice, Flaked	0.5 kg (11.1%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	45 min	5.5 %
Aroma (end of boil)	Hallertau Tradition	25 g	1 min	5.5 %

### Yeasts

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