

# 4POMOT

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Viking Wędzony torfem	1 kg (20%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	50 g	75 min	6 %
Boil	Marynka	25 g	60 min	6.7 %
Boil	Marynka	25 g	15 min	6.7 %
Aroma (end of boil)	Perle	25 g	5 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	11 g	Gozdawa