

Brown/Red Lager

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **12**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **74C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 1.72 kg (40.4%) | 79 % | 10 |
| Grain | Pilzneński | 1.72 kg (40.4%) | 81 % | 4 |
| Grain | BESTMALZ - Best Melanoidin | 0.43 kg (10.1%) | 75 % | 71 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (7%) | 72 % | 236 |
| Grain | Jęczmień palony | 0.09 kg (2.1%) | 55 % | 1000 |

Na koniec zacierania przy podgrzaniu

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|---------|--------|------------|
| Boil | Hallertau Mittelfruh | 43.1 g | 63 min | 3 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 38.79 g | 8 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|------|---------|------------|
| Lager trasy Diamond Lallemend | Lager | Dry | 17.24 g | --- |

Notes

- Palony jęczmień dodany po zatarciu , po podgrzaniu do 74 stopni Celsjusza
Kolor bardziej brązowy, wyszedł
można użyć siodu karmelowego 50 do 60 EBC być może bardziej będzie czerwony.
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