

do picia lekkie letnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **9.6**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | monachijski jasny | 0.5 kg (25%) | 78 % | 15 |
| Grain | monachijski ciemny | 0.5 kg (25%) | 78 % | 22 |
| Grain | Biscuit Malt | 0.25 kg (12.5%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.75 kg (37.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 3 g | 20 min | 10 % |
| Boil | Amarillo | 3 g | 15 min | 9.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 5 min | 10 % |
| Dry Hop | Mandarina Bavaria | 17 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry | 5 g | Gozdawa |