

FAH - wiedeński test

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **5.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 5.5 kg (100%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | oktawia | 35 g | 50 min | 8 % |
| Aroma (end of boil) | lubelski | 30 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|------|--------|------------|
| Gozdawa German lager | Lager | Dry | 10 g | Gozdawa |