

## First Lager

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **53**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (87.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (12.5%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	25 g	21 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safelager W34/70	Lager	Dry	11.5 g	---

### Notes

- Fermentacja w 10C. Burzliwa ok 3 tyg, cicha ok 4tyg.  
Rozlew na 2.2.  
*Sep 1, 2020, 2:07 PM*