

German Strong Lager 03-12-2020 r

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **2.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 7 kg (100%) | 81 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Iunga | 10 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 80 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|-------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Slant | 180 ml | Wyeast Labs |