

# La biunna

---

- Gravity **15.7 BLG**
- ABV ---
- IBU **20**
- SRM **4.1**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.1 kg (95.3%)	81 %	4
Grain	Cara-Pils/Dextrine	0.25 kg (4.7%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	23 g	60 min	4.5 %
Boil	Hallertau	14 g	30 min	4.5 %
Boil	Hallertau	8 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Dry	10 g	Wyeast Labs