

## Lager #21

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- Gravity **13.6 BLG**
- ABV ---
- IBU **31**
- SRM **4.9**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

| Type  | Name                    | Amount        | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 8 kg (69.6%)  | 81 %  | 8   |
| Grain | Viking Pilsner malt     | 3 kg (26.1%)  | 82 %  | 4   |
| Grain | Weyermann - Carapils    | 0.5 kg (4.3%) | 78 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 40 g   | 60 min | 13.5 %     |
| Boil                | Saaz (Czech Republic) | 50 g   | 5 min  | 4.5 %      |
| Boil                | Premiant              | 50 g   | 5 min  | 8 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |
| Aroma (end of boil) | Premiant              | 50 g   | 0 min  | 8 %        |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |