

## Lager #32

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **5.9**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 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	Monachijski	3 kg (26.1%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	100 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	0 min	4.5 %

### Yeasts

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