

# Lager DE

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (76.9%)	81 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (7.7%)	75 %	5
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5 %
Aroma (end of boil)	Hallertau Blanc	20 g	15 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	10.99 g	Fermentis Division of S.I.Lesaffre