

Lager wiedeński

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **9.5**
- Style **Standard American 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 **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 4.3 kg (77.5%) | 79 % | 10 |
| Grain | Monachijski | 0.75 kg (13.5%) | 80 % | 15 |
| Grain | Strzegom Karmel 150 | 0.5 kg (9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 25 g | 60 min | 3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| FM705 | Lager | Liquid | 150 ml | --- |