

lager wiedeński numero uno pronto

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **12.5**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 2.5 kg (44.1%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 2.5 kg (44.1%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 0.4 kg (7.1%) | 75 % | 59 |
| Grain | Red Active Viking | 0.2 kg (3.5%) | 80 % | 35 |
| Grain | Jęczmień palony | 0.07 kg (1.2%) | 55 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 10.5 % |
| Boil | Kazbek | 10 g | 60 min | 6.5 % |