

# mysli

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (90.9%)	80 %	4
Grain	Briess - Carapils Malt	0.25 kg (4.5%)	74 %	3
Grain	Strzegom Karmel 30	0.25 kg (4.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Marynka	25 g	10 min	10 %
Aroma (end of boil)	Marynka	25 g	1 min	10 %