

mysli

- 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 % |