

# SOBIESKI LAGER

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **9.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (37.9%)	79 %	10
Grain	Strzegom Monachijski typ II	1.2 kg (18.2%)	79 %	22
Grain	Strzegom Pilzneński	2.5 kg (37.9%)	80 %	4
Grain	Caraaroma	0.2 kg (3%)	78 %	400
Grain	Briess - Carapils Malt	0.1 kg (1.5%)	74 %	3
Grain	Zakwaszajacy	0.1 kg (1.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9 %
Boil	Perle	12 g	0 min	7 %
Boil	Lomik	10 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	216 ml	Fermentum Mobile