

# takio

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- Gravity **12.3 BLG**
- ABV ---
- IBU **37**
- SRM **11.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type    | Name                   | Amount        | Yield | EBC |
|---------|------------------------|---------------|-------|-----|
| Grain   | Strzegom Wiedeński     | 3 kg (54.5%)  | 79 %  | 10  |
| Grain   | Pale Malt (2 Row) Bel  | 2 kg (36.4%)  | 80 %  | 6   |
| Grain   | Strzegom Karmel<br>150 | 0.2 kg (3.6%) | 75 %  | 300 |
| Adjunct | h                      | 0.3 kg (5.5%) | 90 %  | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 100 g  | 60 min | 4 %        |