

Tropical Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **6.5**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (50%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (30%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 25 g | 20 min | 17.2 % |
| Aroma (end of boil) | Enigma (AUS) | 25 g | 0 min | 17.2 % |
| Boil | Marynka | 20 g | 50 min | 10 % |
| Aroma (end of boil) | Marynka | 25 g | 0 min | 10 % |