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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.