mały lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **6.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	0.45 kg *(47.4%)*	79 %	22
Grain	Simpsons - Golden Promise	0.5 kg *(52.6%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	20 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Pilsen Lager	Lager	Slant	50 ml	Wyeast Labs