Lager szwabski od szwabów 22-10-2020 r.

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **5.1**
- 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 **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	0.5 kg *(11.6%)*	70 %	22
Grain	zakwaszające weyerman	1 kg *(23.3%)*	70 %	5
Grain	Maris Otter Crisp	1 kg *(23.3%)*	79 %	6
Grain	Weyermann - Pale Ale Malt	0.5 kg *(11.6%)*	75 %	7
Grain	Strzegom Monachijski typ I	0.3 kg *(7%)*	70 %	15
Grain	Castle Pale Ale	1 kg *(23.3%)*	75 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	40 g	20 min	6.2 %
Aroma (end of boil)	Huell Melon	60 g	5 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory

Wyeast - Bavarian Lager	Lager	Liquid	2000 ml	Wyeast Labs