

# BAVARIAN LAGER

- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **5.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield  | EBC |
|-------|-------------|----------------|--------|-----|
| Grain | Pilzneński  | 1.2 kg (63.2%) | 81 %   | 4   |
| Grain | Monachijski | 0.5 kg (26.3%) | 80 %   | 16  |
| Grain | Acid Malt   | 0.2 kg (10.5%) | 58.7 % | 6   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 10 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                                  | Type  | Form | Amount | Laboratory      |
|---------------------------------------|-------|------|--------|-----------------|
| BAVARIAN LAGER<br>M76 Mangrove Jack's | Lager | Dry  | 11 g   | Mangrove Jack's |