

# Amber lager

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- Gravity **11.7 BLG**
- ABV ---
- IBU **34**
- SRM **12.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński                       | 3.5 kg (80.5%) | 81 %  | 4    |
| Grain | Viking melanoidynowy             | 0.5 kg (11.5%) | 75 %  | 60   |
| Grain | Strzegom Karmel 300              | 0.3 kg (6.9%)  | 70 %  | 150  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (1.1%) | 73 %  | 1001 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 25 g   | 45 min | 12 %       |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | Mech | 7 g    | Boil    | 15 min |