

do picia lekkie letnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **9.6**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	monachijski jasny	0.5 kg (25%)	78 %	15
Grain	monachijski ciemny	0.5 kg (25%)	78 %	22
Grain	Biscuit Malt	0.25 kg (12.5%)	79 %	45
Grain	Płatki owsiane	0.75 kg (37.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	3 g	20 min	10 %
Boil	Amarillo	3 g	15 min	9.5 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	10 %
Dry Hop	Mandarina Bavaria	17 g	3 day(s)	10 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	5 g	Gozdawa