

# Fajrant lager

- Gravity **12.3 BLG**
- ABV ---
- IBU **39**
- SRM **10.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **56.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **56.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (50%)	80 %	4.5
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	11
Grain	Strzegom Monachijski typ I	1 kg (10%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (10%)	79 %	22
Grain	Strzegom Melanoidowy	1 kg (10%)	75 %	80
Grain	Weyermann - carapils	1 kg (10%)	80 %	6.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	50 min	11 %
Boil	lunga	35 g	30 min	11 %
Boil	Lublin (Lubelski)	35 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	5 min	4 %
Dry Hop	Marynka	30 g	4 day(s)	10 %

Dry Hop	Sybilla	30 g	4 day(s)	3.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis