

Lager

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **6.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (61.5%) | 79 % | 6 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.5 kg (23.1%) | 80 % | 25 |
| Grain | Viking Munich Malt | 1 kg (15.4%) | 78 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | hallertauer taurus | 10 g | 30 min | 15.8 % |
| Boil | Perle | 20 g | 20 min | 7 % |
| Dry Hop | hallertauer taurus | 10 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 11.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Truskawki | 3000 g | Secondary | 7 day(s) |