

# Low Lechistanu

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **11.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Vienna Malt   | 3 kg (92.3%)   | 81 %  | 8    |
| Grain | Bestmalz Red X            | 0.21 kg (6.5%) | 79 %  | 80   |
| Grain | Weyermann - Chocolate Rye | 0.04 kg (1.2%) | 20 %  | 1000 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 27 g   | 60 min | 4.5 %      |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 100 ml | Omega      |