

Pale Lager

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **17.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **94.4 liter(s)**
- Total mash volume **125.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	malta pilsen	24 kg (76.2%)	80.5 %	5.1
Grain	caramelo 40	3.23 kg (10.3%)	--- %	105.2
Grain	Caraaroma	1.5 kg (4.8%)	78 %	400
Grain	Caramel/Crystal Malt - 120L	0.75 kg (2.4%)	72 %	236
Grain	Oats, Flaked	2 kg (6.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	75 g	60 min	13.5 %
Boil	Fuggles	75 g	15 min	4.5 %
Boil	La Union	40 g	3 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	80 g	Fermentis

Notes

- Agua se agrego 3ml de acido fosforico
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