

# VL

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **7.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (86.2%)	79 %	10
Grain	Monachijski	0.4 kg (8.6%)	80 %	16
Grain	Caramunich® typ I	0.14 kg (3%)	73 %	80
Grain	Simpsons - Golden Naked Oats	0.1 kg (2.2%)	73 %	20