

## Woda

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- Gravity **1.3 BLG**
- ABV ---
- IBU **21**
- SRM **0.9**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye, Flaked	0.4 kg (100%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	20 min	10 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %
Aroma (end of boil)	Marynka	15 g	5 min	10 %
Whirlpool	Marynka	30 g	0 min	10 %