

#19- Pseudo-lager wiedeński

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **8**
- SRM **3.2**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **15 min**
- Evaporation rate **12 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (75.8%)	81 %	4
Grain	Płatki owsiane	0.8 kg (24.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	200 ml	Fermentum Mobile