

## #42 Lager

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **5.5**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (94.3%)	81 %	8
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	200 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	300 g	Mangrove Jack's