

# Alzen Lager

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- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **4.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (71.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Premiant	5 g	30 min	6.6 %
Boil	Lomik	10 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Lager	Dry	11.5 g	Fermentis