

BAVARIAN LAGER

- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **5.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (63.2%)	81 %	4
Grain	Monachijski	0.5 kg (26.3%)	80 %	16
Grain	Acid Malt	0.2 kg (10.5%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
BAVARIAN LAGER M76 Mangrove Jack's	Lager	Dry	11 g	Mangrove Jack's