

# Beskidzki Lager

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **16**
- SRM **3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **750 liter(s)**
- Trub loss **5 %**
- Size with trub loss **787.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **948.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **360 liter(s)**
- Total mash volume **480 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	104 kg (86.7%)	82 %	4
Grain	Strzegom Wiedeński	16 kg (13.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	270 g	60 min	11.2 %
Boil	Oktawia	270 g	15 min	7.1 %
Boil	Oktawia	540 g	5 min	7.1 %