

Beskidzki Lager

- 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 % |