

## Dej dwa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **18.2**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- 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 **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (94.7%)	80 %	16
Grain	Carafa II	0.25 kg (5.3%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	60 min	8.4 %
Boil	Mandarina Bavaria	30 g	5 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	200 ml	Fermentis Division of S.I.Lesaffre