

## FAH - wiedeński test

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **5.6**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5.5 kg (100%)	80 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	oktawia	35 g	50 min	8 %
Aroma (end of boil)	lubelski	30 g	15 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa German lager	Lager	Dry	10 g	Gozdawa