

# Fajrant lager

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- Gravity **12.3 BLG**
- ABV ---
- IBU **39**
- SRM **10.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **56.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **56.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński         | 5 kg (50%) | 80 %  | 4.5 |
| Grain | Strzegom Wiedeński          | 1 kg (10%) | 79 %  | 11  |
| Grain | Strzegom Monachijski typ I  | 1 kg (10%) | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II | 1 kg (10%) | 79 %  | 22  |
| Grain | Strzegom Melanoidowy        | 1 kg (10%) | 75 %  | 80  |
| Grain | Weyermann - carapils        | 1 kg (10%) | 80 %  | 6.5 |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | lunga             | 35 g   | 50 min   | 11 %       |
| Boil                | lunga             | 35 g   | 30 min   | 11 %       |
| Boil                | Lublin (Lubelski) | 35 g   | 15 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 35 g   | 5 min    | 4 %        |
| Whirlpool           | Lublin (Lubelski) | 30 g   | 5 min    | 4 %        |
| Dry Hop             | Marynka           | 30 g   | 4 day(s) | 10 %       |

|         |         |      |          |       |
|---------|---------|------|----------|-------|
| Dry Hop | Sybilla | 30 g | 4 day(s) | 3.5 % |
|---------|---------|------|----------|-------|

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | Fermentis  |