

# Lager

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **13.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (20%)	81 %	4
Grain	Fawcett - Crystal	1 kg (20%)	70 %	160
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.5 %
Aroma (end of boil)	Centennial	15 g	10 min	10.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis