

# Lager BBR

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 13 kg (86.7%) | 82 %  | 4   |
| Grain | Strzegom Wiedeński  | 2 kg (13.3%)  | 79 %  | 10  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnat  | 40 g   | 60 min | 11.2 %     |
| Boil    | Oktawia | 30 g   | 15 min | 7.1 %      |
| Boil    | Oktawia | 60 g   | 5 min  | 7.1 %      |