

# Lager Sudecki

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **111**
- SRM **6.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (71.4%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (23.8%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (4.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	LUNGA na FWH	50 g	60 min	12 %
Boil	Saaz (Czech Republic)	40 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	45 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	100 ml	Wyeast Labs