

Low Lechistanu

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **11.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (92.3%)	81 %	8
Grain	Bestmalz Red X	0.21 kg (6.5%)	79 %	80
Grain	Weyermann - Chocolate Rye	0.04 kg (1.2%)	20 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	27 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega