

# Mistrzowski Lager

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **7.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (61%)	81 %	8
Grain	Weyermann - Light Munich Malt	1.5 kg (30.5%)	82 %	14
Grain	Carahell	0.15 kg (3%)	77 %	26
Grain	Caramunich® typ I	0.2 kg (4.1%)	73 %	80
Grain	Acid Malt	0.07 kg (1.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	21.5 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	14.5 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	222 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

## Notes

- Fermentacja burzliwa 18 dni w 9/10°C  
Lagerowanie 21 dni  
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