

SOBIESKI LAGER

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **9.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.5 kg (37.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1.2 kg (18.2%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2.5 kg (37.9%) | 80 % | 4 |
| Grain | Caraaroma | 0.2 kg (3%) | 78 % | 400 |
| Grain | Briess - Carapils Malt | 0.1 kg (1.5%) | 74 % | 3 |
| Grain | Zakwaszajacy | 0.1 kg (1.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 9 % |
| Boil | Perle | 12 g | 0 min | 7 % |
| Boil | Lomik | 10 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 216 ml | Fermentum Mobile |