

Succubare

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **8.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.4 kg (77.3%) | 79 % | 10 |
| Grain | Monachijski | 0.6 kg (13.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Brewers Gold | 20 g | 60 min | 7.6 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Aroma (end of boil) | Puławski | 20 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|--------|--------|------------|
| WLP833 - German Bock Lager Yeast | Lager | Liquid | 40 ml | White Labs |