

# Swetly leżak

---

- Gravity **13.8 BLG**
- ABV ---
- IBU **28**
- SRM **4.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **50.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (85.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (9.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	50 min	13.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34 g	Fermentis