

# takio

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- Gravity **12.3 BLG**
- ABV ---
- IBU **37**
- SRM **11.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (54.5%)	79 %	10
Grain	Pale Malt (2 Row) Bel	2 kg (36.4%)	80 %	6
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	300
Adjunct	h	0.3 kg (5.5%)	90 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %