

Tropical Lager 12 BLG

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **59**
- SRM **5.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **52 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.4 kg (81.9%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.6 kg (14.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.15 kg (3.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Enigma (AUS) | 40 g | 10 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|------|--------|------------|
| mauribrew lager 497 | Lager | Dry | 12.5 g | mauribrew |