

#35 Posłuchaj Ultravox

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **10.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **8.15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **10.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **60 min** at **73C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach Wiedeński	2 kg (90.9%)	79 %	9
Grain	Weyermann Caramunich 3	0.2 kg (9.1%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka szyszka 2018	5 g	60 min	7.8 %
Boil	Marynka szyszka 2018	5 g	30 min	7.8 %
Aroma (end of boil)	Marynka szyszka 2018	5 g	10 min	7.8 %
Dry Hop	Marynka szyszka 2018	10 g	2 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Top	Ale	Dry	6 g	Brewferm