

# Duszpasterz

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **6.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3.83 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt          | 2.81 kg (61%)  | 81 %  | 8   |
| Grain | Chit Malt                        | 0.8 kg (17.4%) | 50 %  | 2   |
| Grain | Munich Malt                      | 0.8 kg (17.4%) | 80 %  | 18  |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4.3%)  | 73 %  | 120 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |

## Yeasts

| Name             | Type  | Form   | Amount | Laboratory |
|------------------|-------|--------|--------|------------|
| Saflager W 34/70 | Lager | Liquid | 960 ml | Fermentis  |

## Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Fining | whirlfloc t         | 10 g   | Boil    | 60 min |
| Other  | Pożywka dla drożdży | 10 g   | Boil    | 60 min |

## Notes

- Zacieranie w 18l treated h2o wg profilu na zdjeciu (Ca 27 ppm Mg 15 ppm Na 10 ppm SO4 60 ppm Cl 15 ppm HCO3 80 ppm)  
nieprecyzyjnie, bo nie miałem CaCO3 więc ( Ca 24 ppm Mg 14 ppm Na 39 ppm SO4 65 ppm Cl 16 ppm HCO3 72 ppm)  
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