

# Jasne pełne

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **5.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **56 liter(s)**
- Total mash volume **70 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **69.5 C**, Time **30 min**

## Mash step by step

- Heat up **56 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **69.5C**
- Sparge using **33.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (71.4%)	90 %	4
Grain	Strzegom Monachijski typ II	4 kg (28.6%)	90 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	30 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa	Ale	Slant	600 ml	---