

Jasne pełne

- 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 | --- |