

Jasne pełne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **4.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński (Wyer mann)	5 kg (71.4%)	80 %	4
Grain	Carapils (Weyer mann)	1 kg (14.3%)	78 %	4
Grain	Monachijski Typ I (Viking Malt)	1 kg (14.3%)	78 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	5.2 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Lublin (Lubelski)	15 g	30 min	5.2 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Boil	Lublin (Lubelski)	15 g	10 min	5.2 %
Boil	Sybilla	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis