

# La biunna

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- Gravity **15.7 BLG**
- ABV ---
- IBU **20**
- SRM **4.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 5.1 kg (95.3%) | 81 %  | 4   |
| Grain | Cara-Pils/Dextrine | 0.25 kg (4.7%) | 72 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertau             | 23 g   | 60 min | 4.5 %      |
| Boil    | Hallertau             | 14 g   | 30 min | 4.5 %      |
| Boil    | Hallertau             | 8 g    | 15 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                    | Type  | Form | Amount | Laboratory  |
|-------------------------|-------|------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Dry  | 10 g   | Wyeast Labs |