

# Lager

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **6.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (61.5%)	79 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (23.1%)	80 %	25
Grain	Viking Munich Malt	1 kg (15.4%)	78 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	10 g	30 min	15.8 %
Boil	Perle	20 g	20 min	7 %
Dry Hop	hallertauer taurus	10 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	3000 g	Secondary	7 day(s)