

## lager #4

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **8.5**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **444.5 liter(s)**
- Total mash volume **571.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	75 kg (59.1%)	78 %	8
Grain	Strzegom Monachijski typ II	37.5 kg (29.5%)	79 %	22
Grain	Caraaroma	2 kg (1.6%)	78 %	400
Grain	Strzegom Pilzneński	12.5 kg (9.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	700 g	60 min	5 %
Whirlpool	Hallertau Mittelfruh	1000 g	20 min	5 %