

# lager W

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **9.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **5 C**, Time **75 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **2.5C**
- Add grains
- Keep mash **75 min** at **5C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (82%)	79 %	10
Grain	Weyermann - Pale Ale Malt	1 kg (16.4%)	85 %	7
Grain	Strzegom Karmel 600	0.1 kg (1.6%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.6 %
Boil	Marynka	15 g	15 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w30/70	Lager	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min