

Lagerkkkkk

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **7.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **0 %**
- Size with trub loss **45 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **46.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **36.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **28.7 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 10 kg (97.1%) | 79 % | 10 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.3 kg (2.9%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 20 min | 4 % |
| Boil | Lublin (Lubelski) | 60 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s23 | Lager | Dry | 22 g | --- |