

# mysli

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (90.9%)   | 80 %  | 4   |
| Grain | Briess - Carapils Malt                    | 0.25 kg (4.5%) | 74 %  | 3   |
| Grain | Strzegom Karmel 30                        | 0.25 kg (4.5%) | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 20 g   | 60 min | 11 %       |
| Boil                | Marynka | 25 g   | 10 min | 10 %       |
| Aroma (end of boil) | Marynka | 25 g   | 1 min  | 10 %       |