

# SOBIESKI LAGER

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **8.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.2 kg (47.8%)	79 %	10
Grain	Strzegom Monachijski typ II	1.1 kg (16.4%)	79 %	22
Grain	Strzegom Pilzneński	2.2 kg (32.8%)	80 %	4
Grain	Strzegom Karmel 300	0.2 kg (3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12 %
Boil	Saaz (Czech Republic)	10 g	0 min	3.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	216 ml	Fermentum Mobile

## Notes

- drozdze 4 pokolenie po german pils  
*Feb 8, 2019, 9:06 PM*