

## Trzecia warka na młóto

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **5.2**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (100%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	25 g	60 min	7.6 %