

## vienna zula lager

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **5.6**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (100%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	30 min	6.2 %
Whirlpool	zula	50 g	1 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	200 ml	---