

#159 Posłuchaj Ultravox 2023

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **9.5**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **19.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Wiedeński | 3.4 kg (85%) | 81 % | 10 |
| Grain | Caramunich III | 0.35 kg (8.8%) | 80 % | 150 |
| Grain | Karmelowy jasny | 0.25 kg (6.3%) | 80 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.6 % |
| Aroma (end of boil) | Lubelski | 15 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 40 ml | Fermentum Mobile |