

## #42 Lager

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **5.5**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type  | Name                    | Amount        | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 5 kg (94.3%)  | 81 %  | 8   |
| Grain | Weyermann - Carapils    | 0.3 kg (5.7%) | 78 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 50 g   | 60 min | 8 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 200 g  | 0 min  | 4.5 %      |

### Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 300 g  | Mangrove Jack's |