

# baba jaga

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **11.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (72%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (20%)	73 %	120
Grain	Żytni	0.2 kg (8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	12 g	30 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	30 min