

# Ceratop

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **9.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (43%)	81 %	4
Grain	Strzegom Monachijski typ I	3 kg (43%)	79 %	16
Grain	Strzegom Wiedeński	0.2 kg (2.9%)	79 %	10
Grain	Carahell	0.55 kg (7.9%)	77 %	26
Grain	Caramunich Malt	0.1 kg (1.4%)	71.7 %	140
Grain	Zakwaszający	0.13 kg (1.9%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Saaz (USA)	30 g	20 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Dry	15 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min