

# Heineken

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **18.97 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **66.7 C**, Time **30 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **66.7C**
- Keep mash **10 min** at **75.6C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.54 kg (87.1%)	80 %	3.7
Grain	Strzegom Pszeniczny	0.54 kg (10.4%)	81 %	5
Grain	Strzegom Monachijski typ I	0.13 kg (2.5%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23.91 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min