

# Lager

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 3 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S 04 | Lager | Dry  | 10 g   | ---        |