

# lager wied

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **12.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (73.1%)	79 %	10
Grain	Strzegom Monachijski typ II	0.7 kg (13.5%)	79 %	22
Grain	Strzegom Karmel 150	0.7 kg (13.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	9 %
Boil	lunga	15 g	20 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	0	1 g	Secondary	10 day(s)