

# Oj tam lagerek

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **15**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **46 liter(s)**
- Total mash volume **64.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **82 C**, Time **20 min**

## Mash step by step

- Heat up **46 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **82C**
- Sparge using **43.2 liter(s)** of **76C** water or to achieve **70.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9 kg (48.9%)	82 %	4
Grain	Vienna Malt	5 kg (27.2%)	78 %	8
Grain	Viking munich dark	2 kg (10.9%)	79 %	22
Grain	Cara-Pils/Dextrine	0.3 kg (1.6%)	72 %	4
Grain	Caraaroma	0.5 kg (2.7%)	78 %	400
Grain	Viking karmel 400	0.6 kg (3.3%)	71 %	400
Grain	Pszeniczny	1 kg (5.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	40 g	60 min	13.5 %
Whirlpool	Książęcy	50 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	210 ml	WLP

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	5 g	Boil	20 min

## Notes

- Temperatura od 66 do 82 czas podgrzewania  
*Mar 4, 2025, 11:35 AM*