

# SOBIESKI LAGER

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **9.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (48.4%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (32.3%)	80 %	4
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	70 min	11.2 %
Boil	Tettnang	10 g	0 min	4 %
Boil	Tettnang	10 g	5 min	4 %
Boil	Magnat	5 g	30 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa german	Lager	Slant	200 ml	po dortmunderze