

Springbok Lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **5.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **70C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (28.2%)	81 %	5
Grain	Crisp - Light Munich Malt	3.6 kg (50.7%)	82 %	14
Grain	Crisp Dark Munich Malt	0.726 kg (10.2%)	72 %	4
Grain	Cara-Pils/Dextrine	0.771 kg (10.9%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	40 g	60 min	3 %
Boil	Southern Brewer	40 g	20 min	5.6 %
Boil	Hallertau Mittelfruh	20 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	Fermentis