

## Woda

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- Gravity **1.3 BLG**
- ABV ---
- IBU **21**
- SRM **0.9**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Fermentables

| Type  | Name        | Amount        | Yield  | EBC |
|-------|-------------|---------------|--------|-----|
| Grain | Rye, Flaked | 0.4 kg (100%) | 78.3 % | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 5 g    | 20 min | 10 %       |
| Aroma (end of boil) | Marynka | 10 g   | 10 min | 10 %       |
| Aroma (end of boil) | Marynka | 15 g   | 5 min  | 10 %       |
| Whirlpool           | Marynka | 30 g   | 0 min  | 10 %       |