

#159 Posłuchaj Ultravox 2023

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **9.5**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **19.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	3.4 kg (85%)	81 %	10
Grain	Caramunich III	0.35 kg (8.8%)	80 %	150
Grain	Karmelowy jasny	0.25 kg (6.3%)	80 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.6 %
Aroma (end of boil)	Lubelski	15 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	40 ml	Fermentum Mobile