

Alzen Lager

- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **4.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (71.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (28.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Perle | 15 g | 60 min | 7 % |
| Boil | Premiant | 5 g | 30 min | 6.6 % |
| Boil | Lomik | 10 g | 10 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Fermentis S-23 | Lager | Dry | 11.5 g | Fermentis |