

BIA HOI z Hanoi(Piwowar) - tweaked

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **7**
- SRM **2.6**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (54.1%)	80 %	4
Grain	Rice, Flaked	1.7 kg (45.9%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	---