

# Duszpasterz

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **6.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3.83 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2.81 kg (61%)	81 %	8
Grain	Chit Malt	0.8 kg (17.4%)	50 %	2
Grain	Munich Malt	0.8 kg (17.4%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	960 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	10 g	Boil	60 min
Other	Pożywka dla drożdży	10 g	Boil	60 min

## Notes

- Zacieranie w 18l treated h2o wg profilu na zdjeciu (Ca 27 ppm Mg 15 ppm Na 10 ppm SO4 60 ppm Cl 15 ppm HCO3 80 ppm)  
nieprecyzyjnie, bo nie miałem CaCO3 więc ( Ca 24 ppm Mg 14 ppm Na 39 ppm SO4 65 ppm Cl 16 ppm HCO3 72 ppm)  
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