

# Earl Gray Lager

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- Gravity **10 BLG**
- ABV ---
- IBU ---
- SRM **6.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **42.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **31.5 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (18.5%)	79 %	10
Grain	Strzegom Monachijski typ II	3.5 kg (64.8%)	79 %	22
Grain	Viking Pilsner malt	0.9 kg (16.7%)	82 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Lager	Dry	11 g	---