

Fajrant lager

- Gravity **12.3 BLG**
- ABV ---
- IBU **39**
- SRM **10.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **56.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **56.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (50%) | 80 % | 4.5 |
| Grain | Strzegom Wiedeński | 1 kg (10%) | 79 % | 11 |
| Grain | Strzegom Monachijski typ I | 1 kg (10%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (10%) | 79 % | 22 |
| Grain | Strzegom Melanoidowy | 1 kg (10%) | 75 % | 80 |
| Grain | Weyermann - carapils | 1 kg (10%) | 80 % | 6.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | lunga | 35 g | 50 min | 11 % |
| Boil | lunga | 35 g | 30 min | 11 % |
| Boil | Lublin (Lubelski) | 35 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 35 g | 5 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Dry Hop | Marynka | 30 g | 4 day(s) | 10 % |

| | | | | |
|---------|---------|------|----------|-------|
| Dry Hop | Sybilla | 30 g | 4 day(s) | 3.5 % |
|---------|---------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | Fermentis |