

# Jan III Sobieski

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **9.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.1 liter(s)**
- Total mash volume **62.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **47.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **39.4 liter(s)** of **76C** water or to achieve **70.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	8 kg (51%)	79 %	10
Grain	Strzegom Monachijski typ I	4 kg (25.5%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (3.2%)	78 %	4
Grain	Weyermann - Carared	2 kg (12.7%)	75 %	45
Grain	Weyermann - Caraamber	1 kg (6.4%)	75 %	65
Grain	słód zakwaszający	0.2 kg (1.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	100 g	60 min	5 %
Boil	Saaz (Czech Republic)	70 g	20 min	3.5 %
Dry Hop	Saaz (Czech Republic)	30 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	20 g	Boil	15 min