

Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **13.7**
- Style **Vienna 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 **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 5 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (20%) | 81 % | 4 |
| Grain | Fawcett - Crystal | 1 kg (20%) | 70 % | 160 |
| Grain | Weyermann - Carapils | 1 kg (20%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 30 min | 10.5 % |
| Aroma (end of boil) | Centennial | 15 g | 10 min | 10.5 % |
| Dry Hop | Centennial | 40 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |