

## lager #4

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **8.5**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **444.5 liter(s)**
- Total mash volume **571.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 75 kg (59.1%)   | 78 %  | 8   |
| Grain | Strzegom Monachijski typ II | 37.5 kg (29.5%) | 79 %  | 22  |
| Grain | Caraaroma                   | 2 kg (1.6%)     | 78 %  | 400 |
| Grain | Strzegom Pilzneński         | 12.5 kg (9.8%)  | 80 %  | 4   |

### Hops

| Use for   | Name                 | Amount | Time   | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil      | Hallertau Mittelfruh | 700 g  | 60 min | 5 %        |
| Whirlpool | Hallertau Mittelfruh | 1000 g | 20 min | 5 %        |