

# lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **32.7 liter(s)** of **76C** water or to achieve **50.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Premium English Caramalt Simpsons	0.5 kg (5.7%)	80 %	60
Grain	Dextrin Malt Simpsons	0.31 kg (3.5%)	80 %	1.5
Grain	Wiedeński Viking Malt	1 kg (11.4%)	80 %	10
Grain	Mep Pilsner	7 kg (79.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	25 g	60 min	16 %
Boil	Lubelski	20 g	20 min	3.7 %
Boil	Lubelski	40 g	10 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager Yeast	Lager	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	15 g	Mash	60 min
Water Agent	Chlorek Wapnia	7 g	Mash	60 min
Fining	Whirfloc	3 g	Boil	10 min

## Notes

- Warke zamierzam podzielić na pół po około 19 litrów, jedna pójdzie do lodówki na lagera a druga do piwnicy na Ipke, zaszczipiona górniakami potem zamierzam na chmielić na zimno Sabro.  
*Sep 22, 2020, 9:37 AM*