

# Lager

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 %  | 10  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 30 min | 17.4 %     |
| Boil    | Citra | 40 g   | 5 min  | 17.4 %     |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34 70 | Lager | Dry  | 21 g   | ---        |