

Lager

- Gravity **12.1 BLG**
- ABV ---
- IBU **26**
- SRM **8.8**
- 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 **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (88.9%)	79 %	10
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	40 min	13.5 %
Boil	Tettnang	15 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre