

Lager BBR

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 13 kg (86.7%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (13.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 40 g | 60 min | 11.2 % |
| Boil | Oktawia | 30 g | 15 min | 7.1 % |
| Boil | Oktawia | 60 g | 5 min | 7.1 % |