

Lager Dla Sobieskiego

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **8.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (69.8%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (23.3%)	79 %	22
Grain	Cookie	0.3 kg (7%)	79 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5 %
Boil	Hallertau Tradition	10 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP838 - Southern German Lager Yeast	Lager	Liquid	40 ml	White Labs