

# lager wiedeński numero uno pronto

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **12.5**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (44.1%)	79 %	22
Grain	Strzegom Wiedeński	2.5 kg (44.1%)	79 %	10
Grain	Karmelowy Czerwony	0.4 kg (7.1%)	75 %	59
Grain	Red Active Viking	0.2 kg (3.5%)	80 %	35
Grain	Jęczmień palony	0.07 kg (1.2%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.5 %
Boil	Kazbek	10 g	60 min	6.5 %