

# Lagerkkkkk

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **7.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **0 %**
- Size with trub loss **45 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **28.7 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	10 kg (97.1%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (2.9%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	20 min	4 %
Boil	Lublin (Lubelski)	60 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s23	Lager	Dry	22 g	---