

# Oj ten lager

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **5.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **68 C**, Time **35 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **35 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (53.3%)	80.5 %	2
Grain	Briess - Vienna Malt	2 kg (26.7%)	77.5 %	7
Grain	Briess - Munich Malt 10L	1 kg (13.3%)	77 %	20
Grain	Melanoiden Malt	0.5 kg (6.7%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	600 ml	---