

# ROTBIER

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **11.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach - Vienna Malt	5 kg (84%)	81 %	8
Grain	Weyermann - Melanoiden Malt 60-80 EBC	0.5 kg (8.4%)	81 %	70
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.2%)	73 %	120
Grain	Weyermann - Carafa I	0.1 kg (1.7%)	70 %	690
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Hallertau Mittelfruh	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	10 min