

SOBIESKI LAGER

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **9.2**
- 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 **8 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (48.4%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.1%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2 kg (32.3%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnat | 20 g | 70 min | 11.2 % |
| Boil | Tettnang | 10 g | 0 min | 4 % |
| Boil | Tettnang | 10 g | 5 min | 4 % |
| Boil | Magnat | 5 g | 30 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|--------|-----------------|
| gozdawa german | Lager | Slant | 200 ml | po dortmunderze |