Lager #21

- Gravity **13.6 BLG**
- ABV **---**
- IBU **31**
- SRM **4.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	8 kg *(69.6%)*	81 %	8
Grain	Viking Pilsner malt	3 kg *(26.1%)*	82 %	4
Grain	Weyermann - Carapils	0.5 kg *(4.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	50 g	5 min	4.5 %
Boil	Premiant	50 g	5 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.5 %
Aroma (end of boil)	Premiant	50 g	0 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis