

# 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 |