

## VL 12 BLG

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.8**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **128.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66.8 liter(s)**
- Total mash volume **89.1 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **30 min**

### Mash step by step

- Heat up **66.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **75C**
- Keep mash **30 min** at **78C**
- Sparge using **83.9 liter(s)** of **76C** water or to achieve **128.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 15 kg (67.3%)   | 80 %  | 4   |
| Grain | Strzegom Wiedeński       | 5.46 kg (24.5%) | 79 %  | 10  |
| Grain | Karmelowy Jasny<br>30EBC | 1.82 kg (8.2%)  | 75 %  | 30  |

### Hops

| Use for | Name              | Amount  | Time   | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil    | Marynka           | 54.55 g | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 90.91 g | 30 min | 5.7 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 45 g   | Fermentis  |