VL 12 BLG

- 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 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.