

## #71 Wiedeńskie niby lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **13.5**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.95 kg (39.4%)	79 %	10
Grain	Pilzneński	1 kg (20.2%)	81 %	4
Grain	Monachijski I - Viking Malt	1.5 kg (30.3%)	78 %	16
Grain	Special B Castle Malting	0.5 kg (10.1%)	77 %	290

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris (DE)	15 g	30 min	20.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

### Notes

- zasyp jak do Lagera Wiedeńskiego, fermentacja US-05 w 16°C  
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