

# Lager Wiedeński 12BLG HB

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **9.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński           | 3 kg (66.2%)   | 79 %  | 10  |
| Grain | Monachijski Ciemny Steinbach | 1 kg (22.1%)   | 100 % | 30  |
| Grain | Monachijski                  | 0.5 kg (11%)   | 80 %  | 16  |
| Grain | Jęczmień palony              | 0.03 kg (0.7%) | 55 %  | 985 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 4.5 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis  |