

# Lager Wiedeński

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **9.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.8 kg (59.2%)	79 %	9
Grain	Strzegom Monachijski typ I	0.9 kg (29.6%)	79 %	16
Grain	Caramunich® typ I	0.165 kg (5.4%)	73 %	90
Grain	Strzegom Karmel 150	0.175 kg (5.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	12 g	60 min	8 %
Boil	Perle	10 g	20 min	8 %