

# Lager Wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **7.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	7 kg (98.6%)	78 %	8
Grain	Strzegom Czekoladowy 400	0.1 kg (1.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	Crystal	100 g	5 min	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min