

## Lager wiedeński #3

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **7.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (46.3%)	79 %	10
Grain	Pilzneński	1 kg (18.5%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (18.5%)	80 %	5
Grain	Bochemski pilzneński klepiskowy	0.5 kg (9.3%)	80 %	4.5
Grain	cookie	0.1 kg (1.9%)	79 %	45
Grain	karmelowy 30	0.1 kg (1.9%)	75 %	59
Grain	Caramunich® typ I	0.2 kg (3.7%)	73 %	95

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Lublin (Lubelski)	30 g	10 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis