

# Lager wiedeński

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **7.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss --- %
- Size with trub loss **500 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **540.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **315 liter(s)**
- Total mash volume **420 liter(s)**

## Steps

- Temp **75 C**, Time **50 min**

## Mash step by step

- Heat up **315 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **50 min** at **75C**
- Sparge using **330.8 liter(s)** of **76C** water or to achieve **540.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	63 kg (60%)	81 %	4
Grain	Strzegom Monachijski typ I	36.75 kg (35%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	5.25 kg (5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	600 g	60 min	8 %