

# lager wiedeński

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **9.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.4 kg (60.7%)	79 %	10
Grain	Pilzneński	1 kg (17.9%)	81 %	4
Grain	Monachijski	0.6 kg (10.7%)	80 %	16
Grain	Strzegom Karmel 150	0.4 kg (7.1%)	75 %	150
Grain	Acid Malt	0.2 kg (3.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	20 g	60 min	7.6 %
Boil	Tettnang	15 g	30 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %