

# Lager wiedeński

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **6.8**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (93.6%)	81 %	8
Grain	Bestmalz - Melanoiden Malt	0.14 kg (2.6%)	80 %	70
Grain	Karmelowy Czerwony	0.2 kg (3.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	90 min	3.5 %
Boil	Sybilla	25 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra Kveik	Ale	Slant	100 ml	Priv

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1.25 g	Boil	15 min
Fining	Pożywka dla drożdży	4 g	Boil	15 min

Water Agent	Chlorek wapnia	6.8 g	Mash	90 min
Wartość wyliczona dla 3g				

## Notes

- Woda 50/50 kranówka z destylowaną + chlorek wapnia  
da to proporcje 2:1 chlorków nad siarczkami  
*May 21, 2022, 1:31 PM*