

Lager Wiedeński

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **8.3**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **525 liter(s)**
- Trub loss **5 %**
- Size with trub loss **551.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **664.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **399 liter(s)**
- Total mash volume **532 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **399 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **398.2 liter(s)** of **76C** water or to achieve **664.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 80 kg (60.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 40 kg (30.1%) | 79 % | 16 |
| Grain | Briess - Carabrown Malt | 5 kg (3.8%) | 79 % | 108 |
| Grain | Strzegom Karmel 30 | 6 kg (4.5%) | 75 % | 30 |
| Grain | Weyermann - Acidulated Malt | 2 kg (1.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 290 g | 60 min | 11.5 % |
| Boil | Saaz (Czech Republic) | 500 g | 10 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|---------|------------------|
| w34/70 | Lager | Slant | 4000 ml | Fermentum Mobile |