

# Lager Wiedeński

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **9.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński          | 4 kg (66.7%) | 79 %  | 10  |
| Grain | Melanoiden Malt             | 1 kg (16.7%) | 80 %  | 70  |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 %  | 22  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 7 %        |
| Boil                | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |
| Aroma (end of boil) | Sybilla           | 30 g   | 5 min  | 3.5 %      |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry  | 11 g   | ---        |