

# 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	---