

Lager Wiedeński WJ

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **9.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **35 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.7 kg (59.7%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (32.3%)	79 %	22
Grain	Strzegom Karmel 100	0.3 kg (4.8%)	75 %	100
Grain	Carahell	0.2 kg (3.2%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.1 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	14.24 g	Fermentis Division of S.I.Lesaffre