

# LagerWiedeński

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **45 min** at **73C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 2 kg (37.7%)   | 79 %  | 10  |
| Grain | Strzegom Pilzneński        | 2 kg (37.7%)   | 80 %  | --- |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%)   | 79 %  | 16  |
| Grain | Caramunich® typ I          | 0.25 kg (4.7%) | 73 %  | --- |
| Grain | Strzegom Barwiący          | 0.05 kg (0.9%) | 68 %  | --- |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Challenger            | 30 g   | 60 min | 5.8 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 60 min | 4.5 %      |

## Yeasts

| Name | Type  | Form   | Amount | Laboratory |
|------|-------|--------|--------|------------|
| fm31 | Lager | Liquid | 300 ml | ---        |