

# MPPD Lager Wiedenski

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach wiedeński	3.6 kg (90%)	85 %	8
Grain	Weyermann - Carapils	0.4 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.8 %
Aroma (end of boil)	Citra TB	25 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

## Notes

- Woda RO 2:1 kran  
zacieranie 17L -> kwas mlekowy 2 ml  
wysładzanie 11L -> kwas mlekowy 1.5 ml  
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