

# Opera Wiedeńska

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **15.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.8 kg (17.2%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (64.5%)	79 %	10
Grain	Strzegom Monachijski typ I	0.7 kg (15.1%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	12 %
Boil	Marynka	25 g	10 min	10 %