

# Wiedeń

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **10.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Karmelowy Czerwony	1.5 kg (25%)	75 %	59
Grain	Enzymatyczny	1 kg (16.7%)	75 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis