

# wiedeńczyk

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **9.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **81 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **63 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **56.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom wiedeński	8.5 kg (47.2%)	79 %	10
Grain	strzegom pilzneński	5 kg (27.8%)	80 %	4.5
Grain	Strzegom Karmel 150	0.3 kg (1.7%)	75 %	150
Grain	Strzegom Karmel 300	0.7 kg (3.9%)	70 %	299
Grain	Strzegom Monachijski typ I	2.5 kg (13.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (5.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	7.5 %
Boil	Sybilla	100 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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34/70	Lager	Slant	600 ml	Fermentis Division of S.I.Lesaffre
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