

wiedeńczyk

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **11.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **38.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **45.4 liter(s)** of **76C** water or to achieve **70.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom wiedeński	5 kg (39.4%)	79 %	10
Grain	strzegom pilzneński	4.5 kg (35.4%)	80 %	4.5
Grain	Strzegom Karmel 150	0.6 kg (4.7%)	75 %	150
Grain	Strzegom Karmel 300	0.6 kg (4.7%)	70 %	299
Grain	Strzegom Monachijski typ I	2 kg (15.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	7.5 %
Boil	Perle	50 g	20 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre