

# wiedenski

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **13.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (71.4%)	79 %	10
Grain	Melanoiden Malt	2 kg (28.6%)	80 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Tradition	30 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	50 ml	Wyeast Labs