

# Wiedeńskie

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **12.2**
- 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 **95 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (67.6%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (29%)	79 %	16
Grain	Strzegom Karmel 600	0.15 kg (2.9%)	68 %	601
Grain	Strzegom Barwiący	0.03 kg (0.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	55 min	8 %
Boil	Saaz (Czech Republic)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	---