

# Wiedeńskie Chmiele

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **6.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount        | Yield | EBC |
|-------|------------------|---------------|-------|-----|
| Grain | Wiedeński Optima | 3.1 kg (100%) | 79 %  | 10  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Nectaron | 16 g   | 60 min | 12 %       |
| Boil    | Nectaron | 84 g   | 1 min  | 12 %       |