

# Wiener

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **7.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **24.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (82.6%)	79 %	10
Grain	Weyermann - Melanoiden Malt	0.4 kg (6.6%)	81 %	53
Grain	Caramunich® typ I	0.25 kg (4.1%)	73 %	80
Grain	Płatki owsiane	0.4 kg (6.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	12.6 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis