Wiedeński Leżak

- Gravity **12.6 BLG**
- ABV **---**
- IBU **25**
- SRM **10.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg *(80%)*	79 %	10
Grain	Strzegom Monachijski typ I	0.7 kg *(14%)*	79 %	16
Grain	Strzegom Karmel 300	0.3 kg *(6%)*	70 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	30 min	7.6 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	200 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.