

LAGER #13 WIEDEN

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **8.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **400.8 liter(s)**
- Total mash volume **515.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Weyermann	80 kg (69.9%)	79 %	7.5
Grain	Monachijski Weyermann	33 kg (28.8%)	78 %	15
Grain	Carafa Special I	1.5 kg (1.3%)	65 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	350 g	60 min	16.2 %
Aroma (end of boil)	Hallertau Mittelfruh	750 g	10 min	4 %
Whirlpool	Hallertau Mittelfruh	1250 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP860	Lager	Slant	15000 ml	White Labs

Notes

- Zgłoszenie 12.2°P
Twarda woda - bajpas zmiękczacza.
Zastanowić się nad trochę amylo 300
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