Lager Wiedeński 12BLG HB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **9.1**
- 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 **65 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg *(66.2%)*	79 %	10
Grain	Monachijski Ciemny Steinbach	1 kg *(22.1%)*	100 %	30
Grain	Monachijski	0.5 kg *(11%)*	80 %	16
Grain	Jęczmień palony	0.03 kg *(0.7%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis