Lager Wiedeński 20

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg *(53.3%)*	79 %	10
Grain	Strzegom Monachijski typ I	1 kg *(26.7%)*	79 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg *(13.3%)*	79 %	130
Grain	Carahell	0.25 kg *(6.7%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	70 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
s23	Lager	Dry	11 g	---