# Wiedeński Lodówkowy

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- Gravity **13.8 BLG**
- ABV **---**
- IBU **49**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **11 %**
- Size with trub loss **7.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **8.3 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **8.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Wiedeński | 1.7 kg *(85%)* | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.3 kg *(15%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| First Wort | Lublin (Lubelski) | 40 g | 60 min | 4 % |
| Whirlpool | Tradition | 20 g | 15 min | 5.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| W34/70 | Lager | Dry | 11 g | Safale |

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