Lager Wiedeński

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **6.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.2 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**
- Keep mash **1 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.4 kg *(77.3%)*	79 %	10
Grain	Strzegom Monachijski typ I	0.6 kg *(13.6%)*	79 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg *(9.1%)*	75 %	30

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa 34/70	Lager	Slant	500 ml	---

Notes

- - słody wsypac przy 40 stopniach.
  - wysladzanie 76 stopni.
  Jan 22, 2019, 10:56 PM

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