

LAGER WIEDEŃSKI

- Gravity **12.6 BLG**
- ABV ---
- IBU **26**
- SRM **10.6**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (60.9%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (30.5%)	79 %	16
Grain	Carahell	0.15 kg (3%)	77 %	26
Grain	Caramunich I	0.2 kg (4.1%)	73 %	90
Grain	Acid Malt	0.075 kg (1.5%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	35 g	60 min	5.4 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M76 Bavarian Lager	Lager	Dry	11 g	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irl.	5 g	Boil	15 min