#63 Lager Wiedeński

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **13.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Wiedeński	5 kg *(91.2%)*	79 %	10
Grain	Strzegom Karmel 150	0.185 kg *(3.4%)*	75 %	150
Grain	Caraaroma	0.3 kg *(5.5%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	200 ml	Fermentum Mobile