

## wiedeń

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **7.8**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (51.7%)  | 79 %  | 16  |
| Grain | Pale Ale                   | 2 kg (34.5%)  | 80 %  | 5   |
| Grain | Red Activ                  | 0.5 kg (8.6%) | 79 %  | 35  |
| Grain | Karmelowy Czerwony         | 0.3 kg (5.2%) | 75 %  | 59  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 8 %        |
| Boil    | Perle   | 20 g   | 20 min | 5.5 %      |

### Yeasts

| Name             | Type  | Form   | Amount  | Laboratory |
|------------------|-------|--------|---------|------------|
| Saflager W 34/70 | Lager | Liquid | 2000 ml | ---        |