Wiedeński Lodówkowy

- 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.