Lager Wiedeński

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **13**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

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

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	optima Wiedeński	3.5 kg *(44.8%)*	79 %	9
Grain	Strzegom Monachijski typ I	2 kg *(25.6%)*	79 %	16
Grain	Barwiący	0.2 kg *(2.6%)*	55 %	900
Grain	Weyermann - Acidulated Malt	0.11 kg *(1.4%)*	80 %	6
Grain	Pilzneński Wayermann	2 kg *(25.6%)*	79 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	9.6 %
Boil	Hallertau Mittelfruh	15 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	228.57 ml	Fermentum Mobile

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