

## #33 Lager Wiedeński (Powerslave)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11.2**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **18.4 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **19.7 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 1.5 kg (38.1%)  | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 1 kg (25.4%)    | 79 %  | 22  |
| Grain | Strzegom Monachijski typ I  | 0.5 kg (12.7%)  | 79 %  | 16  |
| Grain | Bestmalz Red X              | 0.6 kg (15.2%)  | 79 %  | 30  |
| Grain | Carahell                    | 0.3 kg (7.6%)   | 77 %  | 26  |
| Grain | Caraaroma                   | 0.035 kg (0.9%) | 78 %  | 400 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 12 g   | 90 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 18 g   | 30 min | 4 %        |

### Yeasts

| Name                                 | Type  | Form   | Amount  | Laboratory |
|--------------------------------------|-------|--------|---------|------------|
| WLP838 - Southern German Lager Yeast | Lager | Liquid | 1200 ml | White Labs |

Starter 1.6l Prawie 2 doby. Wlany cały.

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Other  | Wyeast Nutrient | 1.5 g  | Boil    | 10 min |
| Fining | Whirlfloc       | 0.75 g | Boil    | 10 min |