

## #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