

## #71 Wiedeńskie Rude

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **9.3**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Wiedeński       | 3.4 kg (85%)   | 81 %  | 10  |
| Grain | Karmelowy jasny | 0.25 kg (6.3%) | 80 %  | 25  |
| Grain | Caramunich III  | 0.35 kg (8.8%) | 80 %  | 150 |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 15 g   | 60 min | 8 %        |
| Aroma (end of boil) | Lubelski | 15 g   | 10 min | 3.1 %      |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Slant | 50 ml  | Fermentum Mobile |