

## #9 Lager Wiedeński

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- Gravity **12.2 BLG**
- ABV ---
- IBU **24**
- SRM **13.2**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.3 kg (77.5%)	79 %	10
Grain	Monachijski	0.75 kg (13.5%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (9%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	25 g	60 min	7.6 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis