

# Lager wiedeński #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **8.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **40 C**, Time **1 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.2 kg (59.8%)	79 %	10
Grain	Strzegom Monachijski typ I	1.7 kg (31.8%)	79 %	16
Grain	Bestmalz Carmel Pils	0.15 kg (2.8%)	75 %	5
Grain	Caramunich® typ I	0.3 kg (5.6%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	3 g	60 min	17 %
Boil	Marynka	7 g	60 min	8.8 %
Boil	Premiant	8 g	60 min	7 %
Boil	Saaz (Czech Republic)	15 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Bohemian Lager	Lager	Liquid	125 ml	Wyeast Labs
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