

Lager Wiedeński

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **9.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.8 kg (59.2%) | 79 % | 9 |
| Grain | Strzegom Monachijski typ I | 0.9 kg (29.6%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.165 kg (5.4%) | 73 % | 90 |
| Grain | Strzegom Karmel 150 | 0.175 kg (5.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 12 g | 60 min | 8 % |
| Boil | Perle | 10 g | 20 min | 8 % |