

# Lager Wiedeński 18

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **11.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (30.1%)	80 %	5
Grain	Viking Vienna Malt	3 kg (45.1%)	79 %	7
Grain	Viking Munich Malt	1 kg (15%)	78 %	18
Grain	Carared	0.5 kg (7.5%)	75 %	39
Grain	Roasted Barley	0.15 kg (2.3%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.9 %
Aroma (end of boil)	Marynka	50 g	10 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega