

## Lager wiedeński #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.9**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (61.8%)	79 %	10
Grain	Monachijski	1.5 kg (26.5%)	80 %	16
Grain	cookie	0.2 kg (3.5%)	79 %	45
Grain	Caramunich® typ I	0.2 kg (3.5%)	73 %	80
Grain	Weyermann - Carared	0.1 kg (1.8%)	75 %	45
Grain	Carafa	0.06 kg (1.1%)	70 %	664
Grain	Red Active	0.1 kg (1.8%)	75 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	20 g	30 min	10.64 %
Boil	Saaz (Czech Republic)	30 g	60 min	3.3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min