

# Lager Wiedeński 20

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński             | 2 kg (53.3%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I     | 1 kg (26.7%)   | 79 %  | 16  |
| Grain | Karmelowy Pszenciczny Strzegom | 0.5 kg (13.3%) | 79 %  | 130 |
| Grain | Carahell                       | 0.25 kg (6.7%) | 77 %  | 26  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 25 g   | 70 min | 7.1 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s23  | Lager | Dry  | 11 g   | ---        |