

# Lager Wiedeński

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **11.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński     | 1.84 kg (85%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 150    | 0.14 kg (6.3%) | 75 %  | 150 |
| Grain | Weyermann Caramunich 3 | 0.19 kg (8.8%) | 76 %  | 150 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Nugget             | 5.41 g | 60 min | 12.8 %     |
| Boil    | Hallertau Blanc DE | 8.11 g | 10 min | 9.2 %      |

## Yeasts

| Name                        | Type  | Form   | Amount   | Laboratory  |
|-----------------------------|-------|--------|----------|-------------|
| Wyeast XL 2308 Munich Lager | Lager | Liquid | 16.22 ml | Wyeast Labs |