

Lager wiedeński

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **8.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (80%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (16%)	79 %	16
Grain	Caramunich® typ I	0.1 kg (1.6%)	73 %	96
Grain	BESTMALZ - Best Melanoidin	0.15 kg (2.4%)	75 %	71