

Lager wiedeński

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **10**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (70.2%) | 79 % | 10 |
| Grain | Monachijski Ciemny | 1 kg (17.5%) | 79 % | 25 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 75 % | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 55 min | 3.2 % |
| Boil | Tettnanger | 40 g | 35 min | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|--------|--------|------------------|
| Złota brama | Lager | Liquid | 22 ml | Fermentum Mobile |
| 2szt fiolek | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 14 min |
|--------|----------------|-----|------|--------|

Notes

- Wyszło 14.0Brix
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