

Lager Wiedeński

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **7.3**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (60.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (30.3%) | 79 % | 16 |
| Grain | Carahell | 0.15 kg (3%) | 77 % | 26 |
| Grain | Caramunich® typ I | 0.2 kg (4%) | 73 % | 80 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Tradition | 25 g | 60 min | 7.1 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| 34/70 | Lager | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |