

# Lager wiedeński TB

- Gravity **12.6 BLG**
- ABV ---
- IBU **23**
- SRM **9.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Vienna Malt	3.4 kg (77.3%)	79 %	7
Grain	Viking Malt - Monachijski	0.6 kg (13.6%)	80 %	16
Grain	Strzegom Karmel 150	0.4 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	20 g	60 min	7.6 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Liquid	100 ml	Kveik

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlflock	1.25 g	Boil	15 min
Water Agent	Pożywka dla drożdży	4 g	Boil	10 min