

# lagerek wiedeński

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **3 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.7 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **31.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (66.2%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (22.1%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (11%)	79 %	16
Grain	Jęczmień palony	0.06 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Diamond Lager	Lager	Dry	22 g	---