

# Łuskowiec - Lager Wiedeński

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **9.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (70.6%)	81 %	8
Grain	Munich Malt	1 kg (23.5%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (5.9%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	6.6 %
Aroma (end of boil)	Premiant	30 g	5 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis