

wiedeńczyk

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **11.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **38.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **45.4 liter(s)** of **76C** water or to achieve **70.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | strzegom wiedeński | 5 kg (39.4%) | 79 % | 10 |
| Grain | strzegom pilzneński | 4.5 kg (35.4%) | 80 % | 4.5 |
| Grain | Strzegom Karmel 150 | 0.6 kg (4.7%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.6 kg (4.7%) | 70 % | 299 |
| Grain | Strzegom Monachijski typ I | 2 kg (15.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 7.5 % |
| Boil | Perle | 50 g | 20 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis Division of S.I.Lesaffre |