

# Wiedeński

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **11.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 3 kg (74.1%)   | 79 %  | 10  |
| Grain | Caramunich® typ I          | 0.2 kg (4.9%)  | 73 %  | 80  |
| Grain | Viking melanoidynowy       | 0.3 kg (7.4%)  | 75 %  | 60  |
| Grain | Strzegom Monachijski typ I | 0.5 kg (12.3%) | 79 %  | 16  |
| Grain | Jęczmień palony            | 0.05 kg (1.2%) | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 50 min | 13.5 %     |
| Boil    | Magnum | 10 g   | 10 min | 13.5 %     |