

# 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 %