

Wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **10.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|-----|
| Grain | wiedeński steinbach 7-12 ebc | 5 kg (83.3%) | 80 % | 10 |
| Grain | Carahell | 0.4 kg (6.7%) | 77 % | 26 |
| Grain | Weyermann Caramunich 3 | 0.6 kg (10%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Tradition | 20 g | 25 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 100 ml | Fermentum Mobile |