

# Wiedeński IV

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **8.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński steinbach	4.5 kg (74.4%)	79 %	10
Grain	Monachijski	1.1 kg (18.2%)	80 %	16
Grain	Abbey Malt Weyermann	0.1 kg (1.7%)	75 %	45
Grain	Carahell	0.1 kg (1.7%)	77 %	26
Grain	Caramunich® typ I	0.25 kg (4.1%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calista	50 g	60 min	3.9 %
Boil	Saaz (Czech Republic)	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Notes

- Burzliwa 9-12st.

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