

# Wiedeński Leżak

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (38.1%)	79 %	10
Grain	Weyermann - Pilsner Malt	1 kg (19%)	81 %	5
Grain	Monachijski Barke	1 kg (19%)	78 %	17
Grain	Carahell	0.5 kg (9.5%)	77 %	26
Grain	melanoidynowy	0.25 kg (4.8%)	1 %	60
Grain	Weyermann - Carared	0.5 kg (9.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11.5 g	Fermentis