

## #13 Lager Wiedeński

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **6.5**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.1 kg (80.4%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (19.6%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	60 min	10 %
Boil	Hallertau Mittelfruh	28 g	45 min	4.5 %
Boil	Hallertau Mittelfruh	22 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis