

## # 178 Lager Wiedeński

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **9.4**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.3 kg (67.6%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (29.4%)	79 %	22
Grain	Weyermann Caramunich 3	0.1 kg (2.9%)	76 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	50 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Lager	Slant	150 ml	---