

#71 Wiedeńskie niby lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **13.5**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.95 kg (39.4%) | 79 % | 10 |
| Grain | Pilzneński | 1 kg (20.2%) | 81 % | 4 |
| Grain | Monachijski I - Viking Malt | 1.5 kg (30.3%) | 78 % | 16 |
| Grain | Special B Castle Malting | 0.5 kg (10.1%) | 77 % | 290 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Polaris (DE) | 15 g | 30 min | 20.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Notes

- zasyp jak do Lagera Wiedeńskiego, fermentacja US-05 w 16°C
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