

Bursztyn - Lager Wiedeński

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **6.4**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.5 kg (53.2%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (21.3%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.6%) | 79 % | 22 |
| Grain | Pilzneński | 0.5 kg (10.6%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.2 kg (4.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 25 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis |

Notes

- Zacieranie dekokcyjne dwuwarowe.
Nov 6, 2023, 9:52 AM