

Klasyczny Lager Wiedeński 3000 nowa wydajność

- Gravity **11 BLG**
- ABV ---
- IBU **26**
- SRM **8.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5.556 %/h**
- Boil size **3483.3 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1561.5 liter(s)**
- Total mash volume **2082 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **1561.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **2442.3 liter(s)** of **76C** water or to achieve **3483.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 425 kg (81.7%) | 79 % | 10 |
| Grain | Monachijski | 65 kg (12.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 12.5 kg (2.4%) | 70 % | 299 |
| Grain | Strzegom Karmel 150 | 18 kg (3.5%) | 73 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 3200 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 3000 g | Saflager |