

Lager wiedeń 12.24

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **7.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **70 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (66.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.75 kg (12.5%) | 79 % | 16 |
| Grain | Pilzneński | 1 kg (16.7%) | 81 % | 4 |
| Grain | BESTMALZ - Best Melanoidin | 0.15 kg (2.5%) | 75 % | 71 |
| Grain | Weyermann Caramunich 3 | 0.1 kg (1.7%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Tettnang | 25 g | 60 min | 2.5 % |
| Boil | Hersbrucker | 20 g | 20 min | 3.6 % |
| Boil | magnum | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Slant | 300 ml | Wyeast Labs |