

Lager Wiedeński 12BLG HB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **9.1**
- 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 **65 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (66.2%) | 79 % | 10 |
| Grain | Monachijski Ciemny Steinbach | 1 kg (22.1%) | 100 % | 30 |
| Grain | Monachijski | 0.5 kg (11%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.03 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis |