

Lager Wiedeński

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **10.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.4 kg (77.3%)	79 %	10
Grain	Monachijski	0.6 kg (13.6%)	80 %	16
Grain	Strzegom Karmel 150	0.4 kg (9.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	20 g	60 min	7.6 %
Boil	Saaz (Czech Republic)	20 g	18 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre