

## Lager wiedeński #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.9**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński  | 3.5 kg (61.8%) | 79 %  | 10  |
| Grain | Monachijski         | 1.5 kg (26.5%) | 80 %  | 16  |
| Grain | cookie              | 0.2 kg (3.5%)  | 79 %  | 45  |
| Grain | Caramunich® typ I   | 0.2 kg (3.5%)  | 73 %  | 80  |
| Grain | Weyermann - Carared | 0.1 kg (1.8%)  | 75 %  | 45  |
| Grain | Carafa              | 0.06 kg (1.1%) | 70 %  | 664 |
| Grain | Red Active          | 0.1 kg (1.8%)  | 75 %  | 35  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Agnus                 | 20 g   | 30 min | 10.64 %    |
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 3.3 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |