

# Lager Wiedeński 20

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **9.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.44 kg (77.5%)	79 %	10
Grain	Strzegom Monachijski typ I	0.6 kg (13.5%)	79 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.4 kg (9%)	79 %	130

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
s23	Lager	Dry	17.6 g	---