

Lager Wiedeński

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **10.6**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 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 **17.3 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 **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.5 kg (77.9%)	79 %	10
Grain	Monachijski	0.78 kg (13.5%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (8.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	60 min	7.6 %
Boil	Saaz (Czech Republic)	30 g	18 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	14.24 g	Fermentis Division of S.I.Lesaffre