

Lager Wiedeński

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **11.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.84 kg (85%)	79 %	10
Grain	Strzegom Karmel 150	0.14 kg (6.3%)	75 %	150
Grain	Weyermann Caramunich 3	0.19 kg (8.8%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	5.41 g	60 min	12.8 %
Boil	Hallertau Blanc DE	8.11 g	10 min	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 2308 Munich Lager	Lager	Liquid	16.22 ml	Wyeast Labs