

Lager wiedeński

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **7.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (65%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (16.3%)	79 %	16
Grain	Pilzneński	1 kg (16.3%)	81 %	4
Grain	BESTMALZ - Best Melanoidin	0.15 kg (2.4%)	75 %	71